

VOLUME 104

JANUARY 25, 1941

NUMBER 4

# THE NATIONAL **Provisioner**

Leading Publication in the Meat Packing and Allied Industries Since 1891

## *Afral* **CURE**

**"HONEY SWEET" SUGAR CURE**

Contains the Necessary Amount of Especially Prepared Sugar, and No Salt

**MOST UNUSUAL COLOR - FINE, SWEET FLAVOR -  
LONGEST PRESERVATION OF CURED SAUSAGE AND S. P. MEAT**

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Quality Binders - Vitamin D*

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**TELLS THE STORY  
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## **Hundreds of Plants Profit with Buffalo Leak-proof stuffers...**

Sausage making plants throughout the country are "piling up" profits with Buffalo leak-proof stuffers. Fast, dependable, guaranteed leak-proof, Buffalo stuffers speed up stuffing operations and eliminate spoilage losses. Smooth-operating action prevents air from entering into meat. Special Buffalo construction also prevents meat from lodging at the bottom of the cylinder. Write, today, for illustrated folder. Positive proof of savings resulting in many plants equipped with Buffalo stuffers will also be included.

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50 Broadway, Buffalo, N. Y.

Manufacturers of a complete line of Sausage Machinery.

Sales and Service Offices in principal cities.

**Buffalo** QUALITY SAUSAGE MAKING MACHINE

PITTSBURGH PACKER

# LISTS 7 BENEFITS of Carrier Smokehouse

**"Better Processing More Than  
Doubles Sales,"—**

says North Side Packing Co.

**T**HERE'S all the difference in the world between old fashioned methods of smoking—and smoking with the modern Carrier Smokehouse. And here's the experience of one of Pittsburgh's largest packers to prove it. Writes George C. Hofman, Vice President of the North Side Packing Co.:

"We are pleased with the results obtained with the Carrier Smokehouse. Our hams and bacon have a delightful golden brown, clear color—and a wonderful flavor. Our sales on these items

are more than twice as great as they were before the installation of the house."

But a better product and higher sales aren't the only results, for Mr. Hofman continues:

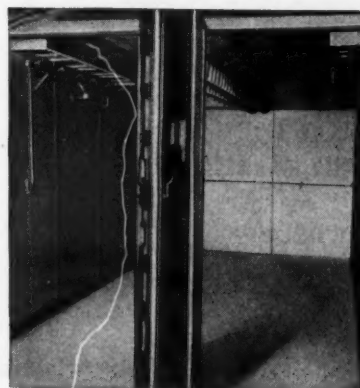
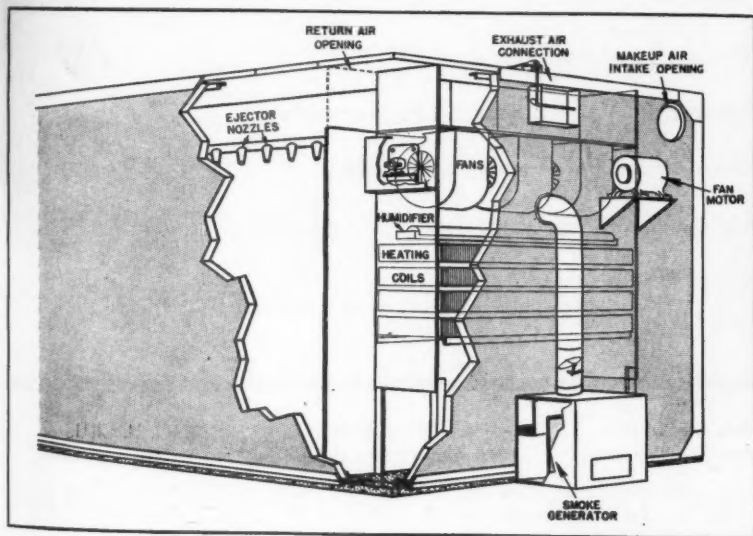
"Frankfurters, bologna, Berliners and similar items are smoked, cooked and showered in the smokehouse—and we consistently do the complete process on frankfurters in 2½ hours time without turning or moving trees."

Mr. Hofman concludes his letter with still another advantage:

"We have practically eliminated the breakage of artificial casing bologna and Berliners by smoking, cooking and showering in the Carrier Smokehouse

with a carefully controlled schedule, and, in addition, get a beautiful product with a bright, unfaded appearance. Our savings on casing breakage alone, considering reworking cost and lower value of reworked meat, are at least five dollars per run."

There you have them—7 big advantages of interest to every packer: better quality . . . better color . . . better flavor . . . savings in time . . . less casing breakage . . . less reworking of meats, and better sales. Learn how you can enjoy these advantages in your plant with the Carrier Air Conditioned Smokehouses. Phone your local Carrier representative today.



• Smoking, cooking, showering, in fact, every process is carried on to completion by the North Side Packing Company in the Carrier Smokehouse, and with a minimum of attention.

Call Air Conditioning  
by its  
*First Name*  
—Call CARRIER



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Company.....  
Address.....  
City.....

# THE NATIONAL PROVISIONER

*The Magazine of the Meat Packing and Allied Industries*



Official Organ American Meat Institute

Volume 104

JANUARY 25, 1941

Number 4

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★

## DAILY MARKET SERVICE

*(Mail and Wire)*

E. T. NOLAN

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*Editors*

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



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# What is NOSTRIP

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NOSTRIP is the missing link between sausage and profits. You save labor, you save breakage, you save money when you use Sheeppcasings the NOSTRIP way!

ANSWER

NOSTRIP is the modern, safe and *economical* process for packaging Sheeppcasings. You *save* with this money-saving pouch!

ANSWER

NOSTRIP is the name of Mongolia's new streamlined patented Sheeppcasings already flushed ready for stuffing.

ANSWER

NOSTRIP is an entirely new method of preserving and marketing selected sheeppcasings. After eighteen months of painstaking scientific experiments, Mongolia's scientists have perfected a chemically pure compound solution of a brine base which permits the putting up in a wholly finished state a hank of sheeppcasings in an individual pouch. There is no danger of deterioration, discoloration, formation of salt rust or any other defects that gradual drying in crystal salt has been known to cause. These sheeppcasings eliminate labor handling, save considerable expense, are easily stored and require no special refrigeration.

## NOSTRIP—YOUR BUYWORD FOR NATURAL CASINGS

For further particulars, write

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*Imported Sausage Casings*

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NEW YORK CITY

TO MAKE YOUR SAUSAGE A NATURAL USE NATURAL CASINGS

**NOT 1**  
**BUT 5**

**BUT 5 ... THAT'S THE STORY! NOT 1 BUT 5!**

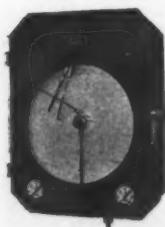
*See why the*  
**NEW TAYLOR FULSCOPE**  
**CONTROLLER**  
*is called the*  
**"Not 1 but 5" instrument**

**Y**OU will see as soon as you install the New Taylor Fulscope Controller. It grows with its job. And just what does that mean? Simply this: if you install the simplest form of the new Fulscope Controller, and ever want to change the instrument into a more advanced controller, capable of caring for more complicated processing, you can have it done with the *same* instrument...you don't need to buy another controller. Here's how it works:

All Fulscope Controller cases are completely drilled and tapped. Adding or substituting other unit assemblies to the basic Fulscope Controller you may have, converts the instrument into a different controller. You started out, say, with a fixed high sensitivity controller. Now you need a controller with adjustable sensitivity and automatic reset (in the same case.) You may have this unit assembly substituted, *in the same case.* There's your new instrument.

Notice the five forms of control (detailed below) that are available in the New Taylor Fulscope Controller. And remember this: whatever type of process control you demand—from the very simple to the greatly advanced—you can get it with the Fulscope. It's a completely redesigned, *new* instrument, created for modern industry's top-speed preparedness needs.


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**Not 1, but all these 5 Forms of Control Available  
in the NEW TAYLOR FULSCOPE CONTROLLER**



**Fixed High Sensitivity—Adjustable Sensitivity—Adjustable Sensitivity with Automatic Reset (in same case)—Adjustable Sensitivity with Taylor's unique Pre-Act effect Adjustable Sensitivity with Automatic Reset and Pre-Act**

 All Fulscope Controller cases are drilled and tapped to permit adding or substituting different forms of control—easily, right in the field!

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**Indicating / Recording Controlling**

## TEMPERATURE, PRESSURE, FLOW and LEVEL INSTRUMENTS

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SHRINKS OR  
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DOES NOT  
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OF B.A.I.



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PERFECT  
PRINTING  
SURFACE



*Packaged Meats call for*

# LUMARITH PROTECTOID

REG. U.S. PAT. OFF.

**P**rinted transparent wraps of Lumarith Protectoid give your products sales appeal that never "bogs down". Lustrous and sparkling, Lumarith Protectoid is crystal-clear—and stays that way! It never gets limp or soggy.

Probably your regular printer can supply you with Lumarith Protectoid. If not, let us know and we will put you in touch with printers who can. Remember—the BEST transparent sells the MOST goods!

Packaging Division, CELLULOID CORPORATION, 180 Madison Avenue, New York City. Established 1872. Sole Producer of Celluloid and Lumarith. (Trademarks Reg. U.S. Pat. Off.)

*If you are working on a  
transparent package . . .*

*Get in touch with  
CELLULOID*

*also Headquarters  
for PLASTICS*

# Elasticity MEANS Eye-Appeal!

**Your Sausages will look plump and  
fresh in Armour's Natural Casings**

● Elasticity is what gives silk stockings eye-appeal. And the elasticity of Armour's Natural Casings gives eye-appeal to sausages. Because they cling firmly to the meat — these superior casings make your sausages look plump, firm, and fresh *always!*

And Armour's Natural Casings are uniform and strong. Being porous, they permit great smoke penetration, giving you a better-flavored product. Just try them—we know you'll come back for more!

**ARMOUR'S NATURAL  
CASINGS**



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# MEAT CANNERS SHARE IN MANY ACTIVITIES OF FOOD MEETINGS

THE food industry's biggest annual show—the convention of the National Canners Association and conferences and gatherings of allied organizations, including the Canning Machinery and Supply Association and the National Food Brokers Association—closed a highly successful week's engagement in Chicago on January 24. Attendance was exceptionally large, more than 15,000 men and women being in the city to attend the various meetings and view the exhibits of equipment and supplies.

The highlight of the gathering was the optimism displayed by canners, equipment manufacturers, brokers and others active in the production, distribution and sale of canned food products. Last year was a fairly prosperous one for the industry. Products moved well at profitable prices. The industry starts the new year in a comfortable position and is anticipating further active demand.

The situation was summed up by Dr. Neil Carothers, dean of the school of business administration, Lehigh University, at one of the convention sessions.

## Outlook Is Good for 1941

"On the basis of the present outlook," he said, "if every canner in the industry will produce his pack within the safe limits of his investment in his business, the entire canning industry should have the best year since the 1920's.

Exhibits of canning machinery and supplies filled all of the space in exhibit hall in the Stevens Hotel and overflowed to the first floor mezzanine and into lounges and elevator lobbies. Among these displays were many of interest to meat packers and meat canners. These are described and illustrated in this issue of THE NATIONAL PROVISIONER.

The National Canners Association elected the following officers:

President, Robert C. Paulus, Paulus Bros. Packing Co., Salem, Ore.; first vice president, Carroll E. Lindsey, Lakeland Highlands Canning Co., Highland City, Fla.; second vice president, Alfred W. Eames, California Packing Corp., San Francisco, Calif.; secretary-treasurer, Frank E. Gorrell, Washington, D. C. The meat industry is represented on the board of directors by Clarence M. Walters of Libby, McNeill & Libby, Chicago, Ill.

Canning Machinery & Supply Association held one meet-

ing at which officers were elected and routine business transacted. J. H. Eleveld, Michigan Lithographing Co., Grand Rapids, Mich., was reelected president. Other officers for the coming year are:

Vice president, Sherlock McKewen, Continental Can Co., Inc., Chicago; secretary-treasurer, S. G. Gorsline, Battle Creek, Mich. Directors are: Philip White, White Cap Co., Chicago; Roscoe M. Roberts, American Can Co., New York City; William DeBack, Chisholm-Ryder Co., Inc., Niagara Falls, N. Y.; Arthur J. Judge, *The Canning Trade*, Baltimore, Md.; A. J. Sawin, Rogers Bros. Seed Co., Chicago; F. B. Fairbanks, Horix Manufacturing Co., Pittsburgh, Pa.

## Meeting of the Meat Section

The meat section of the Canners Association held its session on January 23. An exceptionally interesting program of much practical importance attracted a large number of packers and packing-house canning department executives, chemists, bacteriologists and research men. E. T. Clair, Republic Food Products Co., chairman of the section, presided. Dr. W. Lee Lewis, American Meat Institute, secretary of the section, could not be present and his duties were performed by H. D. Tefft, also of the Institute. Mr. Clair and Dr. Lewis were re-elected chairman and secretary respectively of the section.

"Modernizing the Canned Meat Package" was the subject of the first speaker at the meat section meeting—S. C. Shirley of the research department of the American Can Co., Chicago. Mr. Shirley pointed out the need for an attractive, eye appealing container, particularly in self-service stores, explained some of the elements of a well designed label and gave many practical suggestions on methods of handling lithographed cans through processing operations to preserve their good appearance. This paper will be published in an early issue of THE NATIONAL PROVISIONER. Packers and meat

canners will find it very helpful as a source of information on subjects which have hitherto received little attention. The types of enamels used for different meat product cans were also discussed.

The army meat ration was discussed by Jesse H. White, technical expert of the Chicago Quartermaster Depot. There are four kinds of army rations, Mr. White explained.

(Continued on page 23.)

## Meat at the Canners' Convention

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# PACKERS' CANS SHOW NEW LABELING TRENDS

## Meat Canners Adopt Informative Labeling, Product Pictures

**W**HY canned meats and meat products are gaining an increasingly important position on the American breakfast, lunch and dinner table was readily apparent from the excellent displays of canned product shown at Chicago this week by a number of packers in conjunction with the annual convention of the National Canners Association. About 20 of the nation's packers who conduct canning operations maintained headquarters at the Stevens and other hotel this week.

This year's displays adequately reflected the growing interest of the meat packer in providing consumers with tasty products which can be served quickly, easily and economically. Key opening cans in handy sizes, new and more attractive labels with natural color photographs of the products ready for serving, menu suggestions, and accordion-folded leaflets, fastened directly to the can and bearing a wealth of serving hints and other useful information, were examples of such efforts.

### How Product is Described

An almost universal adoption of so-called informative labeling was perhaps the most notable feature apparent to those inspecting the exhibits. In conformity with the practice being followed by other divisions of the food industry, as well as in recognition of the constantly expanding demand for more detailed buying information on the part of the consumer and provisions of the new federal Pure Food and Drug Act and similar state laws, practically all firms showed labels listing ingredients.

For example, one of the new spiced pork products brought out by a major packer a little more than a year ago now carries the designation, "chopped pork, salt, sugar, spice and sodium nitrite." The convention found many of the meat packers in a transitional stage, still using up present label stocks but preparing to list ingredients on labels printed in the future.

Label developments overshadowed introduction of new canned meat products this year in most cases, with the majority of the packers showing substantially the same items displayed last year, but in new and more attractive containers. Outstanding exception was John Morrell & Co., which accorded front and center position in its display to its newly developed group of six small canned meat loaves. The spiced pork specialties which dominated last year's showings were still in evidence.

Meat canners who exhibited their lines at the convention or had repre-

### VIEWS OF MEAT CANNER EXHIBITS AND PERSONALITIES

(See opposite page.)

- 1.—Display of product by P. T. George & Co., Indianapolis, Kingan subsidiary.
- 2.—D. J. McVey, sales manager of the canned meat division of Kingan & Co., ready to welcome visitors to the Kingan and P. T. George & Co. displays at Chicago's Palmer House. Mr. McVey was in charge of both exhibits.
- 3.—Exhibit of Kingan Reliable line of prepared meat products in tin and glass.
- 4.—William A. Denissen (right), host at Swift & Company convention exhibit and hospitality headquarters, greets his friend L. E. Hunt of Pabst Breweries.
- 5.—Swift & Company display inviting guests to sample special Prem sandwich and try hand at suggesting a name for it.
- 6.—View of part of Wilson & Co. Certified line, all dressed up in new informative labels with colorful product illustrations.
- 7.—Wilson & Co.'s Certified chief, E. A. Ellendt (right), shows samples of old and new Certified labels to L. E. McCurdy (center), Bunn-Capitol Grocery Co., Springfield, Ill., while J. M. Sheridan of Wilson looks on approvingly.
- 8.—Illinois Meat Co. man-power on hand at the convention. (Left to right): C. E. Martin, E. F. Meier, Leo Hecht, A. J. Bellish and J. J. Thompson.
- 9.—The Illinois Meat Co. display, featuring the firm's extensive radio advertising activities in behalf of its canned meats.
- 10.—H. R. Critchley (left), divisional manager of Chicago area, John Morrell & Co., and W. F. Stilwell, district manager, St. Louis area, smilingly show off the company's new E-Z-Serve canned meat loaves before Morrell convention display.
- 11.—G. W. Munro (left), assistant manager of canned foods department, Armour and Company, listens while J. P. McFarland, dog food division executive, extols the merits of Dash, new liver-fortified dog food.
- 12.—Before center panel of Armour and Company's Star canned meats display at convention, L. L. Bronson (right), head of the canned foods division, offers a tin of Treet, popular new Armour spiced pork product, to honored guest E. S. Waterbury, retired former general manager of Armour Omaha plant.
- 13.—Derby Foods' Peter Pan submits sample of company's peanut butter to H. R. Clarke, city sales manager. Canned meats display in background.
- 14.—C. W. Beilfuss, Derby president, with company's display. Derby was a pioneer in informative labeling in the canned meats field.
- 15.—Cudahy Packing Co.'s eye-catching new line of canned meat labels are given concentrated attention by Gus Roberts, canned meats division. Photo on wall shows new cannery building soon to be placed in operation by the company at Omaha.

sentatives present to discuss canned meat buying with wholesalers, brokers and others included the following:

**ARMOUR AND COMPANY.**—Treet, Armour spiced pork product which made its bow at the 1940 canners' convention, held the center of interest in a display of the Star line of canned meats and Star items in glass. The display, which featured consumers passing on an endless conveyor through a miniature food market, referred to Star as "America's largest selling brand." The complete showing of this line was supplemented by an exhibit devoted to Dash, Armour new dog food, which is fortified with liver. Reproductions of forthcoming newspaper advertisements accompanied this display. Insertions will capitalize on the fact that every dog owner wants to keep his pet in tip-top health. Another item of interest was a new metal rack designed to promote sales of Treet,

tamales with sauce, corned beef, chili con carne and corned beef hash. L. L. Bronson, manager of the canned food department, presided over the Armour displays, aided by G. W. Munro, his assistant, and W. H. Wittleder, G. T. Davis, O. J. Poorman, N. H. Mark, W. J. Milton, J. T. Moser, J. P. McFarland and E. H. Holmes.

**CUDAHY BROS. CO.**—Peacock brand canned and glass packed items were on display by Cudahy Bros. Co., Cudahy, Wis., at the firm's Congress hotel headquarters. The company's hospitality staff was composed of G. W. Robarge, canned meat executive, J. L. Cardona, his assistant, and Larry Brandt, refinery department.

**CUDAHY PACKING CO.**—Two displays were shown at this year's convention by Cudahy Packing Co.—one devoted to the company's extensive line of

(Continued on page 35.)





# Suppliers' Exhibits Interested Meat Canners

**F**EATUREING the largest exhibit of machinery and supplies essential to the canning industry, the Canning Machinery and Supplies Association contributed greatly to the success of the thirty-fourth annual convention of the National Canners Association. Increased activity and expansion in the industry was reflected in the record attendance and by the marked interest shown in the many types of equipment supplies on display.

Exhibits were concentrated in machinery hall, the grand ballroom, the grand ballroom annex and overflowed into additional space provided on the third floor of the hotel. Most of the companies exhibiting machinery and supplies also maintained hospitality headquarters in the Stevens and other nearby hotels, while some concerns maintained rooms only.

Among the items of equipment displayed this year were lift trucks, can testers, bottle cappers, automatic labeling and packing machines, carton stitchers and sealers, automatic salt tablet dispensers, machines for cleaning and grading vegetables before canning, cooking equipment, hoists, speed reducers and machines for filling can and glass containers.

Food seasonings and colorings, labels, adhesives, caps for glass packages, food processing equipment of non-corroding metals, and glass containers of every shape and design held a prominent place in the exhibit halls.

Of particular interest to meat packers, sausage manufacturers and meat

canners at the convention were exhibits of the following firms:

**ACME STEEL CO.**—Featuring a 12-in. bottom stitching machine, the Acme Steel Co. displayed automatic strapping machines, stapling wire and other equipment used for reinforcing all types of shipping packs. Harold Diehl, Milwaukee representative, and Arthur Denne, Chicago sales office, demonstrated the various machines on exhibit.

**ALUMINUM COOKING UTENSIL CO.**—Rapid heat conduction, high resistance to chemical reactions from meat and other food products and the strength of their aluminum cooking utensils were emphasized at the "Wear-Ever" exhibit. The booth was well attended at all times. High pressure steam-jacketed kettles, aluminum meat pans, meat spreading pans and miscellaneous aluminum canning equipment were on display. Greeting their friends in the meat packing and canning industries were M. G. Armentrout, general advertising manager; George Peters, sales manager; T. H. Gibson, assistant sales manager, and B. E. Hiles, Chicago sales.

**AMERICAN CAN CO.**—Illustrating the many individual phases of the American Can Company's educational program, eight enlarged photographic panels emphasized the company's services to the canning industry and formed a striking background for the exhibit. The booth also provided conventioners with the latest news, which was received by teletype and flashed on a screen at the center of the booth. Copies of the company's publications,

## FOR THE MEAT CANNER

(See opposite page.)

Among the many exhibits staged by members of the Canning Machinery and Supplies Association during the canners' convention at Chicago, were a number of particular interest to the meat canner. Some of these displays are shown on the opposite page. (Provisioner photos.)

- 1.—American Can Co.
- 2.—International Salt Co., Inc. Shown at the far right is D. W. Kaufmann, chief engineer, central division.
- 3.—Taylor Instrument Companies.
- 4.—Wm. J. Stange Co.
- 5.—Diamond Crystal Salt Co.
- 6.—Continental Can Co.
- 7.—Aluminum Cooking Utensil Co.
- 8.—Foxboro Company.
- 9.—Worcester Salt Co. Reading from left to right are P. O. Hunter, W. W. Thune and W. L. Coleman.
- 10.—Heekin Can Company

"Men Like Meat" and "Ways to Sell More Canned Meats" were also available. Heading the many company officials on hand to greet the visitors were T. N. Anderson, executive vice president and controller; D. W. Figgis, executive vice president; C. H. Black, vice president in charge of sales; R. W. Phelps, H. A. Pinney, Chicago district sales manager; M. J. Eberhart and M. P. Cortilet.

**ANCHOR HOCKING GLASS CORP.**—Not one but two distinct and individual exhibits were on parade at this year's convention. In the first booth, the firm's newest steam vacuum capping machine was kept in operation, while the second displayed numerous styles of decorated closures, artistically arranged to catch the eye. Many modernized lightweight glass containers, jars and bowls designed for packing meat food products were also shown. In attendance at the two Anchor booths were J. H. Gilluley, W. D. Fisher, C. D. King, S. B. De Merell, R. N. De Merell, H. J. Carr, J. O. Deegen, F. H. Baumgardner and members of the sales staff.

**BARRETT-CRAVENS CO.**—The newest ideas in lifting and handling equipment were demonstrated by the Barrett-Cravens Co. On display was a portable elevator having a capacity of 500 to 10,000 lbs., as well as lift trucks, lift skids and hand trucks. E. J. Heimer, vice president, and William Kennedy, advertising manager, were present.

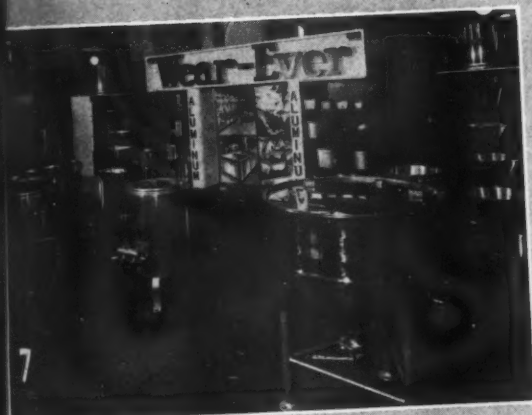
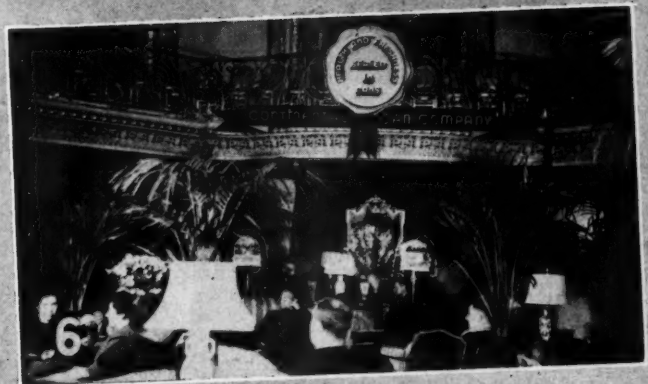
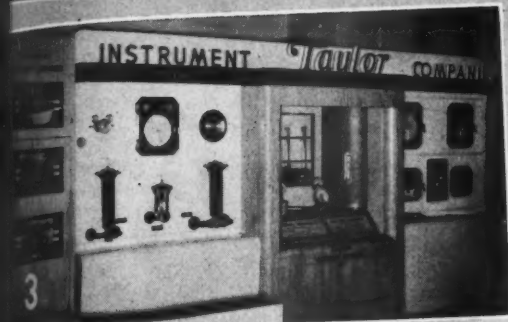
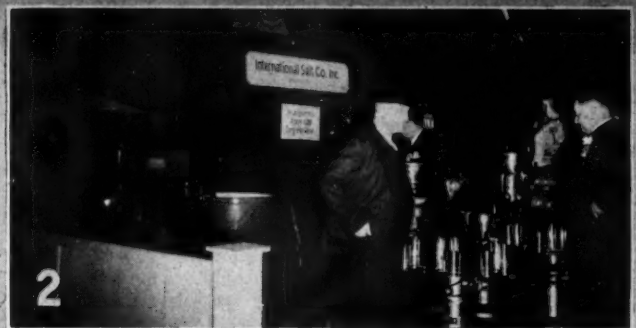
**BLACKMER PUMP CO.**—The sanitary, positive displacement rotary pumps featured in the Blackmer Pump booth were of special interest to meat canners. Pumps having capacities from 1 to 700 gallons per minute were ex-



**SPAM DOMINATES HORMEL CONVENTION DISPLAY**

The most extensive display of Hormel products shown at the canners' convention for some time was this exhibit staged at the 1941 show. Colorful newspaper advertisements and point-of-sale material for Hormel Flavor-Sealed products decorated the walls of the room. (National Provisioner photo.)





hibited. Representing the company at the convention were N. J. Harkness, executive vice president; J. B. Trotman, general sales manager of the Chicago district and B. P. Hetler, manager of engineering sales.

**CLARK TRACTOR.**—Two of the many tiering trucks, tractors and conveyors manufactured by the Clark Equipment Co. made up the firm's exhibit. On display were the new processing machine for transporting loads

packing industries. Working models of can openers, shapers and fillers submitted to the U. S. Patent office by early inventors, as well as early types of cans, added a touch of humor to the friendly atmosphere of the surroundings. A number of company men from all parts of the United States and Canada were available for consultation on canning problems.

**DEWEY AND ALMY CHEMICAL CO.**—A display of some of the many

of purity. Also in attendance were J. J. Le Clare, general sales manager; Phil Green, advertising sales manager; H. R. Baldwin, Central division sales manager; B. W. Cleland, associate advertising manager and many others.

**DREHMANN PAVING & CONSTRUCTION CO.**—Exhibition of brick floors which resist acid and stand heavy traffic was the Drehmann contribution to the canners' convention. Corrugated cast-iron floor plates for use in ale, door and freight elevator entrances were also shown. A. F. Schoeppe, Chicago manager, represented the firm.

**ELGIN MANUFACTURING CO.**—Much interest was shown in the operation of an Elgin ten-head vacuum machine equipped with a semi-automatic capper. Working with this machine to form the rest of the exhibit were a twin filler and an automatic capper. The three machines were demonstrated by L. W. Duer, G. R. Stevens, Dan Webster, jr., William B. Sanford, Martin O. Tiemann and Harold Ceburne.

**J. L. FERGUSON CO.**—Among the many sealing and packing machines on exhibit, was the automatic shipping case sealing machine manufactured by the J. L. Ferguson Co. This machine will seal from two to 30 cartons per minute. J. L. Ferguson, president; R. C. Ferguson, vice president; R. A. Stephen, vice president; P. D. Bowley, H. L. Greene, E. H. Eustice and P. A. Steed were in attendance.

**FOOD MACHINERY CORP.**—As one of the largest exhibitors at the convention, the Food Machinery Corp. displayed a complete line of modern, efficient canning equipment. Meat canning equipment on display included a six to ten pocket filler capable of filling 287 cans per minute, a pulper and a syruper or briner. The company was represented by Paul L. Davies, president; Neal S. Sells, general manager; Ogden S. Sells, Harry Maney, George N. Glendenning and H. C. Randall.

**FOXBORO.**—Pointing out how automatic control of pressure, temperature and cooking time can be achieved in meat canning operations with standard equipment, the Foxboro Co. backed up its sales talks with a display of the most modern time cycle, temperature and retort controls. Interpreting the advantages of the company's product were R. N. Perkins, H. B. Brooks and A. A. Althuler.

**HAZEL-ATLAS GLASS CO.**—Focusing attention on the company's new line of glass tumblers, glass pails and jars for packing meat and other food products, Hazel-Atlas Glass Co. representatives were on hand to greet their friends. Among those representing the firm were A. T. Garden, L. M. Sutton, F. R. Walker, J. S. Algeo, E. W. Meyn, R. E. Keller, Otto Hess, H. M. Ashley and B. D. Chambers.

**HEEKIN CAN CO.**—A comfortable lounge was maintained in the main ball room of the Stevens hotel where a host of company officials and representatives were on hand to meet their friends in the canning industry. James J. Heekin,



#### WEE CANNED HAMS' DEBUT

C. A. Cordero (right), sales manager, Stahl-Meyer, Inc., shows company's new 2-lb. canned ham to Gordon Pilkington, Pilkington Brokerage Co., St. Louis. These are imported style cooked hams in natural juices and are believed to be unique in the trade at this time. With their small size and container characteristic of the Polish product, they caused much comment.

from processing machines to coolers and other points in the plant, and a tiering machine which has a tiering level of 9 ft. H. B. Madison, assistant sales manager, and C. M. Godfrey, field engineer, were in attendance.

**CONTAINER CORPORATION OF AMERICA.**—Included among the many interesting methods for packing frozen food products, which have been developed by the firm, was a complete line of packer corrugated cartons. Meat packers were also interested in the company's line of folding cartons for

containers of companies using Dewey and Almy adhesives for labeling cans formed a background for the exhibit. Rubber gaskets made from the firm's various sealing compounds were also shown. Bradley Dewey, president; Charles Almy, jr., vice president and treasurer; D. L. Shanklin, sales manager of the container division; F. A. Taylor, manager of adhesive sales; W. I. McGowan and G. W. Blackwood were in attendance.

**DIAMOND CRYSTAL SALT CO., INC.**—Displaying an attractive arrange-

#### THIS VISITOR LIKED EXHIBIT

Richard Dezur (right), Modern Marketing Service, Inc., Chicago, records his impressions of the Cudahy refinery products display at convention while Horace H. Smith, jr., manager direct sales department, asks the questions. Guests at the Cudahy exhibit were presented with souvenir recordings. Cudahy Puritan lard, White Ribbon shortening and Flako shortening were shown.



consumer packs of all types of frozen foods. Representing the company at the exhibit were Thos. E. Cass, R. E. Lowey, M. Y. Tarring and L. T. McCurdy.

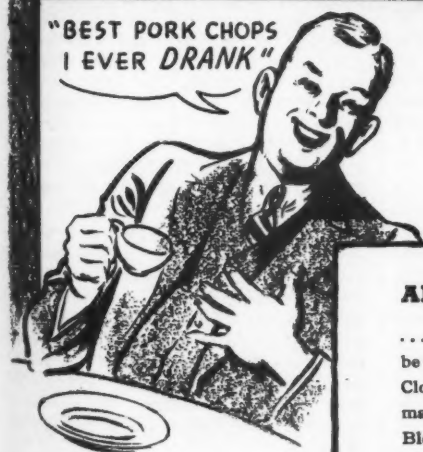
**CONTINENTAL CAN CO.**—Hospitality reigned at the spacious headquarters maintained by the firm for its many friends in the canning and meat

ment of shaker salt packages, the Diamond Crystal Salt exhibit was visited by many who stopped to examine the various types of crude, rock and processed salt shown. Dr. J. A. Dunn, director of technical service, was on hand to discuss the company's exclusive Alberger process, through which salt is mechanically refined to a high degree

# DID YOU KNOW THAT...



"BEST PORK CHOPS  
I EVER DRANK"



...**T**he Australian Chemical Institute is reported to have developed a liquid form of meat that retains all the flavor and food value of regular meat?

... **I**N THIRD-CENTURY IRELAND, THE CUT OF MEAT A MAN RECEIVED DENOTED HIS STATION IN LIFE. THE KING HAD FINE STEAKS...PHYSICIANS GOT THE HEAD...SHANKS WENT TO JESTERS...MUSICIANS WERE GIVEN SHINS...SERVANTS ATE SCRAPS?

## AND DID YOU KNOW THAT...

...whiter, cleaner, smoother, beef and veal can be had at lower cost with Bemis Bleaching Cloths? That dealer and consumer sales will be made more easily at better prices? That Bemis Bleaching Cloths are more absorbent...more efficient and durable?

That they can be used over and over again, are ready to put on, fit better because they are cut to size and have edges double-hemmed to prevent ravelling? Write today for samples and prices. No obligation.



## BEMIS BRO. BAG CO.

420 Poplar Street, St. Louis, Mo.

OFFICES: Boston • Brooklyn • Buffalo • Chicago • Denver • Detroit • East  
Pepperell • Houston • Indianapolis • Kansas City • Los Angeles • Louisville • Memphis  
Minneapolis • New Orleans • New York City • Norfolk • Oklahoma City • Omaha  
Peoria • Pittsburgh • Salina • Salt Lake City • San Francisco • Seattle • Wichita



## FOUR THINGS TO REMEMBER

when you think about  
Wrapping Papers

**1** MEATS and provisions wrapped in H.P.S. Papers look neater, cleaner, more attractive because H. P. S. Papers assure maximum protection against spoilage, shrinkage, freezerburn, sweating, dehydration, contamination and handling.

**2** H. P. S. Packing House Papers are available for wrapping all kinds of meats and provisions.

**3** Special H.P.S. Papers for unusual difficulties can be fabricated to your own specifications when required, at low cost.

**4** IT'S GOOD JUDGMENT to see what H.P.S. offers before you order paper. It costs you nothing to inquire . . . it may save you time and money.



**H. P. SMITH  
PAPER COMPANY**

5001 W. 66th Street, Chicago, Ill.

WAXED OILED & WET STRENGTH PAPERS

president of the company, Daniel M. Heekin, secretary and treasurer; Daniel H. Heekin, jr., production manager; A. F. Rassenfoss, sales manager; J. K. Browning, Wilbur Turner, Joseph P. Wells, Guy J. Robson, Charles L. Heekin, and other members of the sales force served as hosts.

**IDEAL STITCHER & MFG. CO.**—Offering a complete answer to the canner's problems of stronger and better looking containers, the firm displayed their latest 12 in. bottom stitcher and carton printer which uses rubber type and logotypes. N. A. Young, sales manager; Ralph Quaintance, Chicago representative; and Lee Jackson, Kansas City representative, greeted visitors.

**INTERNATIONAL SALT CO.**—Operation of two of the firm's newest automatic salt tablet dispensers for canning line application attracted considerable attention at the International Salt Co. display. Center of interest for the meat packer in this display was on the company's 30-in. hopper-type dissolver used in connection with the Lixate brine process. Various packaged salts made up the background for the rest of the display. The company was represented by George A. Walter, general manager; D. W. Kaufmann, chief engineer, central division; H. G. Heydorn, E. K. Green, M. L. Hyman, W. K. Taliaferro, J. K. Gearhart, and J. G. Womble.

**LEE METAL PRODUCTS CO., INC.**—Kettles for every cooking need displayed by the Lee Metal Products Co., Inc., included steam-jacketed kettles with capacities from 5 gals. up to 500 gals., vacuum pans and holding pans. Corrosion-resisting equipment for the food processing industry is obtainable in stainless steel, pure nickel or monel metal. J. Munson Lee, president, George H. Tay, vice president, and Thomas J. Lee, secretary, were in attendance.

**MERCURY MFG. CO.**—Lifting and handling equipment to meet every need of the meat canner was on demonstration at the Mercury exhibit. Featured in the display was a 3,000-lb. telescopic platform lift truck which can be raised to a level of 10 ft. Other equipment shown included a center control fork truck, a three-wheel gasoline tractor and other miscellaneous trailers. Representing the company were George R. Hettinger, P. K. McCullough, T. W. Barnes and L. R. Millar.

**NATIONAL ADHESIVES.**—Friends of the National Starch Products Co., Inc., who stopped to admire their exhibit, were photographed in the portable booth maintained by the company. The labeled bottles, jars, tumblers and cans on display reflected the wide use of the firm's adhesives. Among those on hand to greet the visitors were Frank Greenwald, president; Chester Gage, vice president and general sales manager, and Harry Kaufmann.

**NATIONAL CAN CORP.**—Comfortable chairs and lounges were provided for tired conventioners by the National Can Corp., which was well represented at the convention. S. L. Buschman,

president, was kept busy greeting his friends. Other representatives included H. L. Buschman, S. C. Cooling, W. C. Meintzer, M. B. Robbins, A. G. Hopkins, E. F. Woelper and K. R. Brown.

**OHIO SALT CO.**—Fine flake packer salt and tissue flake salt used by meat packers and canners of other food products were utilized in a striking display at the Ohio Salt Company exhibit. Representing the company were H. A. Smith, F. J. Schreiber, H. F. Bibby, P. J. Carroll, F. P. Kelly, F. L. Kerr, J. C. Koenke, O. V. McKaig and other members of the firm's sales staff.

**OWENS-ILLINOIS GLASS CO.**—The many types of glass and tin containers manufactured by the two divisions of the company were illustrated in the exhibit. Many of the newest containers available to meat packers were shown. In attendance were C. L. Drum, Chicago district manager; F. J. Solon, general sales manager; H. A. Barnby, R. P. Alexander, R. M. Baker, L. W. Barnsley, A. W. Moore and many other company men.

**REEVES PULLEY CO.**—Much interest was shown in the variable speed transmission, vari-speed motor pulley and vari-speed motordrive operated at the Reeves exhibit. Carl N. Reeves, C. L. Irwin, D. C. Batterson, F. T. Moore, C. E. Hill and E. S. Whitlock explained the operation of the three machines.

**REPUBLIC STEEL CORP.**—Products fabricated from Enduro stainless steel were on display in the Republic booth. Among the utensils made from this metal were high pressure cookers, cooking kettles, pans and other equipment used in canning plants. Heading the list of officials and company men was R. J. Wysor, president, who was assisted by N. J. Clarke, C. C. Snyder, J. M. Schlendorf, J. G. Carruthers, P. H. Hubbard, H. T. Blair, W. J. Hanna, W. H. Oliver, L. L. Caskey, and J. T. McBride.

**SEALRIGHT CO., INC.**—A timely exhibit of bulk paper containers was shown at the Sealright booth. The complete assembling operation, from the folded unit to the finished container, was performed by members of the firm. Representatives included H. S. Gardner, advertising manager; George Jensen, Chicago manager; W. G. Cisar, James Hollett, Robert Smith and Joseph Connors.

**WM. J. STANGE CO.**—The Stange display consisted primarily of a large number of food products packed in glass and tin, all flavored with Stange seasonings. Nationally-known canned and glass-packed meats, chili con carne, soups, pickles, catsups, salad dressings, etc., were included in the display. Among members of the Stange executive, sales and technical staff in attendance were William B. Durling, Frank M. Hartigan, Joe Graf, Aladar Fonyo, Ray F. Beerend, T. L. Allen, Irving Zeiler, H. A. Wedin, J. Boyd McKeane, Dave Rintelman and Vernon E. Berry.

**C. J. TAGLIABUE MFG. CO.**—An entirely new line of air-operated indi-

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cating and recording controllers with reset features was shown for the first time by the C. J. Tagliabue Mfg. Co. Among some of the latest Tag models shown were recording thermometers and recording pressure gauges, etched stem thermometers, hydrometers and industrial thermometers. The following Tag representatives were in attendance: A. F. Rucks, general manager and vice president; E. D. Wacker, general sales manager; R. C. Staub, A. R. Anderson, H. W. Kerr, C. C. Hurst, R. H. Hix and W. W. White.

**TAYLOR INSTRUMENT COMPANIES.**—A complete new line of indicating, recording and controlling instruments for temperature, pressure, flow and liquid level was displayed this year in the Taylor exhibit. Newest among these were the fulscope recording controller and recording thermometers developed by the company. F. K. Taylor, vice president; D. G. Dunbar, St. Louis manager; F. S. Ward, manager of canning and meat packer sales, and G. H. Linsley, San Francisco manager, were among those present.

**U. S. STEEL CORP.**—Stainless steel conveyor belts manufactured by one of its subsidiaries, Cyclone Fence Co., were shown by U. S. Steel Corp. Representatives from the component companies were on hand to discuss the uses for their products in the canning industry. Subsidiaries represented at the exhibit were American Steel & Wire Co., Carnegie-Illinois Steel Corp., Columbia Steel Co., Cyclone Fence Co., Scully Steel Products Co., and Tennessee Coal, Iron & Railroad Co.

**WORCESTER SALT CO.**—Packaged salt and bags of Worcester canner's "A" salt, highly refined by the vacuum pan process pioneered by this organization, were on display. Problems relating to canning were discussed by John F. Spain, P. O. Hunter, A. F. W. St. John, W. W. Thune, E. H. Pendleton and W. L. Coleman.

**YALE & TOWNE MFG. CO.**—The canner's product and material handling problems and their solution were spotlighted in the exhibit of Yale & Towne Mfg. Co. The firm displayed a center control high lift fork truck, new hydraulic hand lift truck and a wire rope electric hoist which can be operated in a fixed position or on a trolley. Among those representing the company at the exhibit were J. S. McCullough, C. M. Bartelme, H. W. Craig, A. H. Dobler, Ralph Irwin, Arch James, George Hayes, S. A. March, Wm. K. McGreevy and W. Glen Tipton.

#### CHAIN STORE SALES

A decline of 8.6 per cent in sales for the four weeks ended November 30 was reported by American Stores Co. Sales amounted to \$8,615,624 compared with \$9,482,963 in the same period last year. Sales for the 11 months ended November 30 amounted to \$113,540,966 against \$104,769,537 in 1939, an increase of 8.4 per cent.

### Ohio Intrastate Packer in Wage-Hour Test Case

Philip B. Fleming, administrator of the Wage and Hour Division, U. S. Department of Labor, has entered suit against Harry W. Jameson, executor and general manager, John L. Davies, sr., executor, and Mabel Davies, executrix, of the estate of David Davies, Columbus, Ohio, meat packer, restraining them from violation of the federal Wage and Hour Act, alleging that the defendants are covered by the act in several departments, in that certain products can be sold interstate.

The defendants deny in principle nearly all the contentions of the plaintiff, in that they are not permitted by the federal government to ship any goods interstate except skins and casings, which is a small percentage of their business, and as such, only the men engaged in these operations could possibly be covered.

The firm issued a statement this week saying that in the time specified it shipped neither skins nor casings interstate, and due to federal restrictions, the business automatically becomes definitely of an intrastate business.

The business is operated under the name of David Davies, Meat Packer, and employs more than 500 people, slaughtering cattle, hogs, calves, lambs, and processes a full line of packing-house products.

### Gobel Reports Improved Results in Current Year

Earnings of Adolf Gobel, Inc., New York, for the first two months of the current fiscal year, which began in November, were the largest in ten years for this period, according to a recent statement. For the two-month period ending December 31, 1940, Gobel had a net profit of slightly in excess of \$12,000 as compared with a net loss of \$17,000 for the similar period in 1939.

The improvement in earnings reflects increased business handled by the company as well as general economies in operations of Gobel.

Settlement during the past fiscal year of a government claim of \$813,000 for unjust enrichment taxes removes a heavy liability from the company which paid a compromise in taxes of \$20,747 according to the annual report. Services in connection with the settlement cost an additional \$12,930, thus the claim was compromised at a total cost of \$33,677 to Gobel.

During the past year Gobel substantially completed its program for modernization of equipment, including delivery trucks. During the past year increased labor costs amounting to \$78,000, as well as \$70,000 spent in maintenance of machinery and equipment were offset through effecting economies and reduced expenses in other departments of the business.

## OFFSET RISING COSTS

### with your savings on BAKER REFRIGERATION

With expenses steadily mounting, it is more important than ever, in selecting refrigerating equipment, to consider the factors that make for operating profits:

Efficient performance; low operating cost; freedom from breakdowns, excessive service and adjustments; long life for maximum return on investment; and absolute dependability.

BAKER equipment excels in all these qualities. Write, wire or phone for complete information today.



1514 Evans St. - Omaha, Nebr.  
Sales and Service in  
Principal Cities

**BAKER**  
ICE MACHINE CO., INC.

AUTHORITY ON MECHANICAL COOLING FOR 35 YEARS

# Up and down the MEAT TRAIL

## S. M. Weir to Take Swift Helm at Denver on Feb. 1

Stanley M. Weir, newly appointed manager of the Denver plant of Swift & Company, will take up his new duties on February 1, the company announces. At that time, S. A. Middaugh will retire after a long career with Swift.

Although young in years, Mr. Weir is a Swift & Company veteran, having been employed for 26 years by the company. Starting as an office boy at Chicago, he gained some early experience in the advertising department, and was later transferred to the office of G. F. Swift, now vice chairman of the board.

In 1924, after becoming familiar with the company's provision department operations, Mr. Weir was transferred to Sioux City, Ia., as head of the provision department there. Ten years later, he went to So. St. Paul in a similar capacity. In the same year, Mr. Weir was transferred to the plant at So. San Francisco, where he served as assistant manager for three years before receiving a similar post at Los Angeles in 1937. Two years later, he was transferred to San Antonio, Tex., as manager of the company's plant there.

## Knauss Honors Veterans and Draftees at Company Dinner

A dinner tendered on January 18 to all employees of Knauss Bros., Inc., meat packing firm of Poughkeepsie, N. Y., was held for the two-fold purpose of honoring those employees soon to leave the company for selective service, and saluting five employees who had become eligible to receive the silver service pin of the American Meat Institute. John Babiarz and Lloyd R. Knauss served as co-chairmen of the dinner, which was broadcast over a local radio station.

James B. Grant, local athlete and employe of the company, one of the guests of honor, left for camp on January 23. Several others are to follow shortly. The employees who received the Institute service awards included Ernest F. Knauss, Carl Gronback, Peter Jama, M. D. LeFevre and Charles W. Knauss. About 100 employees and guests attended the dinner.

## New Du Quoin Packing Co. Power Plant Nearly Ready

Extensive improvements, which include the installation of a complete by-product power plant, are nearing completion at the plant of Du Quoin Packing Co., Du Quoin, Ill. The work has been in progress several months. De-



## SWIFT SHOWS GIANT STEER

This 1,668-lb. (dressed weight) steer was lined up on the rail next to an average size beef and shown at the annual employes' day at the Chicago plant of Swift & Company. The giant steer, one of the largest ever marketed, weighed 2,460 lbs. before slaughter and was normal in all respects. It was five years old and was of mixed Shorthorn and Hereford breed. The animal was raised from a calf by P. E. Tyler of Gering, Neb.

signed by the Chicago engineering firm of Brady, McGillivray & Mulloy, the power plant includes a 200-h.p. water tube boiler and a turbine generator set. It will make the company's plant entirely independent of outside power sources.

Installation of the new unit involved construction of a large brick building north of the plant to house the machinery, and a 115-ft. stack. A complete auxiliary unit has been provided for stand-by service. Delivery of machinery for the installation was delayed slightly by demands of the national defense program.

## J. S. Hoffman Firm Looks Back on 29 Years' Service

J. S. Hoffman Co., Chicago and New York, producers of fine cheeses, dry sausage and a variety of canned meat items, observed its twenty-ninth anniversary this week coincidentally with its participation in the annual convention of the National Canners Association at Chicago.



H. I. HOFFMAN

"Basically," says Harry I. Hoffman, president of the company, "we like to think that our business has not changed in the least. Our operations have been multiplied many hundreds of times in their size and scope, but we pride ourselves in observing the same rules of business conduct which first won us a place in the business sun. We still insist on unvarying standards of excellence in everything we produce and sell, and we still cling to the idea of serving our customers with the same personal touch that was evident in our earlier days."

Beginning operations in 1912, the J. S. Hoffman Co. now occupies two large, modern plants in Chicago and New York, and operates a number of plants for the processing and manufacture of cheese in Wisconsin and New York state.

## Blaze Destroys Smithfield Hams in Gwaltney Unit Fire

Thousands of Smithfield hams were destroyed on January 18 by a fire which swept one of the main buildings of P. D. Gwaltney, Jr., & Co., Smithfield, Va., burning for nearly two hours before being brought under control by firemen. The blaze spread rapidly in the frame unit, which was 200 ft. long, 60 ft. wide and about 40 ft. high. "The smell of roasting Smithfield hams could be detected long before one reached the famous old 'ham town,'" reported a Norfolk newspaper.

At the plant of the Cudahy Packing Co. in Newport, Minn., a roof fire which threatened stock yards was checked on January 10 by special equipment of the St. Paul fire department. Cork building slabs ignited while being fused in a new building under construction near the yards. A few days earlier, fire of undetermined origin caused damage estimated at \$2,000 to the plant of Bohmann Pkg. Co., Richland Center, Wis.



## Personalities and Events Of the Week

August C. Fink, who was president of A. Fink & Sons, meat packers of Newark, N. J., at the time of his retirement in 1927, passed away on January 15 in his Newark home at 70. After leaving school, Mr. Fink became associated with his father, the late August C. Fink, sr., who established the business in 1869. Upon his father's death in 1904, Mr. Fink succeeded to the presidency, holding this position until 1927, when he retired and became chairman of the board.

James D. Cooney, vice president, Wilson & Co., Chicago, Milton G. Gage, real estate department, and L. Bartenstein and C. P. Barnett, engineering department, were visitors to New York last week.

Sidney Kohn, president of Emil Kohn, Inc., and treasurer of Lincoln Farms Products Co., Inc., well known in calf-skin and by-products circles, passed away on January 20 at his home. Mr. Kohn and his brothers, Elmer and Clarence, had been associated in business since 1908 and enjoyed a wide acquaintance and friendship in the meat industry. Although Mr. Kohn was only 48, his health had not been good during the past year.

Joseph R. Walsh, who has been active in the brokerage business in Chicago for a number of years, is now associated with Sunderland & DeFord, Chicago provision brokers.

John Wenzel, president John Wenzel Co., Wheeling, W. Va., and Con Yeager, president, Con Yeager Sales Corp., Pittsburgh, Pa., are leaving this month on a two-month trip to Miami, Fla., and then will go through Texas. Mr. Wenzel will visit plants and stockyards en route, while Mr. Yeager calls on the trade.

Miss Minnie Davis of the general offices of John Morrell & Co. at Ottumwa, Ia., has completed 25 years of service in the meat packing industry and has qualified for the silver service award of the American Meat Institute.

Milner Provision Co., Frankfort, Ind.,

let a contract on January 20 for a new killing floor. Architects on the project are Smith, Brubaker & Egan, Chicago.

New officers and directors of the National Margarine Institute, Chicago, assembled at the Union League Club on January 22 to discuss plans and policies for the ensuing year.

Henry G. Kalhorn, head hog buyer for Cudahy Packing Co. at Kansas City for the past 20 years, retired early this month at the age of 65 and was succeeded by Phil Hains, who has been associated with him as second buyer. Mr. Kalhorn received a set of matched luggage from other buyers and a leather billfold, with check enclosed, from fellow Cudahy workers.

Thomas E. Wilson, chairman of the board of Wilson & Co., will be a featured speaker during farm and home week at Iowa State College, Ames, Ia. Mr. Wilson's address will concern the livestock and meat industry.

J. M. Schneider, founder of J. M. Schneider's, Ltd., and dean of the Canadian meat packing industry, who will be 82 next month, was among those attending the recent annual sales convention held by the company at Kitchener, Ont. He continues to take an active part in management. One of the most significant trends brought out during the meeting was the rapid expansion of the company's line of canned meats and soups.

"Not until the war is over, with peace treaties and trade pacts signed, can we hope for a revival of export business," said T. Henry Foster, president, John Morrell & Co., in a recent statement. "When that time comes, it is almost sure to be followed by a period of rising prices for livestock and meat food products—a period which will last until production catches up with the needs of the millions in Europe who are now existing on rations dangerously near starvation levels."

Geo. A. Hormel & Co. has completed arrangements with Martin Haas & Co., Lewiston, Me., to handle its line of products in the Lewiston-Auburn area and as far east as Bangor, Rumford and Bath along the coast. Under the new arrangement, Fernald Haas will be manager of the company.

## DALLAS REGIONAL MEETING

January-through-April plans for the American Meat Institute's meat advertising campaign were discussed at a dinner meeting of packer executives in Dallas, Tex., recently. A joint regional meeting for salesmen and executives followed. Seated at the center are John H. Moninger and Homer Davison of the Institute; others in the group included George Martin, Henry Neuhoft, jr., H. G. Bower, C. A. Breaux, George Estes, George B. Keller, J. A. Kiefe, A. G. Heather, F. M. Graves, W. W. Pendergrass, J. D. Peterson, and John Broyles.

Adams Packing Co. has been issued a charter of incorporation for operation of a small meat packing plant near Wichita Falls, Tex. Incorporators include A. B. King, J. B. Booth and A. V. Adams. The latter will be in charge of operations.

William Herbert Milligan, for many years credit supervisor for Armour and Company in New York City, passed away at his home in Hawthorne, N. J., on January 15, at the age of 49. Born in Ireland, he came to the United States 32 years ago.

When Nazi air raiders began coming over Liverpool, Hugh Bannatyne, who manages John Morrell & Co.'s cheese and butter business in England, abandoned his bed and improvised a makeshift bed under the stairway of his home. Formerly an insomnia victim, Mr. Bannatyne reports that he is now sleeping better than he has for years. "War or no war," he declares, "I'm going to keep on sleeping under the stairway."

H. A. Mady, president, Carstens Packing Co., Tacoma, Wash., recently returned to the office after spending a few days in the hospital. O. B. Joseph, president, James Henry Packing Co., Seattle, recovered nicely from a spell of "flu" and is back on the job again.

Swift & Company has been granted a permit for erection of a new office building at Evansville, Ind.

S. H. Yakey, former retail grocer of Shelbyville, Ill., opened the Stewartson Packing Co. plant in Stewartson, Ill.,

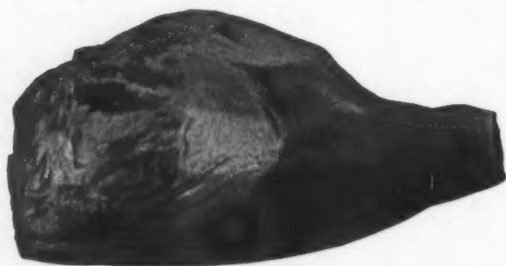
(Continued on page 42.)



# PRAGUE POWDER

Registered U.S. Patent Nos. 2054623, 2054624, 2054625, 2054626

**A BOILED STERILIZED PICKLE  
PRAGUE POWDER PICKLE  
Makes Artery Pumping Easy**



This fresh artery pumped ham will show a gain of 10% out of sweet pickle, and can be sold as a Sweet Pickle Ham. Artery pump or spray. You will be safer with the PRE-PREPARED PRAGUE POWDER PICKLE.

We believe in the "Cold Pack" Canned Ham. We believe it is a better ham because it is cooked in the can. It does not have a loss in pre-cooking. All the rich juices are saved for the housewife, think of saving 16%—canned direct from Pickle Cellar.

**COLD PACKED**

**PRAGUE  
CURE  
GRIFFITH  
METHOD**



**COLD  
PACK  
•  
SAVE  
16%**

You can make a tender "family ham" for canning, smoking, boiling or baking. Common cures will not do the work on this style of ham. PRAGUE Powder actually does the work. Why shop around.

## THE GRIFFITH LABORATORIES

1415-31 WEST 37th STREET, CHICAGO, ILLINOIS

Eastern Factory: 37-47 Empire St., Newark, N. J.

Canadian Factory and Offices: 1 Industrial St., Leaside, Toronto 12, Ontario

## NEW LOWER PRICES BRING EVEN BIGGER PROFITS ON SAUSAGE

**CANNED in**



**FURTHER** reductions in price cut your material costs even lower when you use ZIPP Casings to can sausage, pickle it in glass, or package it. Lower material costs

account for only a fraction of your savings. Being uniform in diameter and length, ZIPP-made sausages pack an equal number in every container . . . eliminate the need for frequent weighing. They are as straight as the sides of the can . . . no broken pieces, no space wasted. ZIPP Casings give you a better product, too, because they promote better smoking and form no "crust."

*Write today for new price schedules*

**IDENTIFICATION, INC.**

4541 N. Ravenswood Ave.

Chicago, Illinois



Nirosta  
Ham Boiler

**The story behind  
ADELMANN'S  
nation-wide acceptance!**

It's the ADELMANN results-in-operation that keep ham makers from coast to coast "sold" on Adelmänn Ham Boilers. They're simple to operate, easy to handle, of rugged construction, designed for long service. Elliptical springs close aitch-bone cavity firmly, the non-tilting, self-sealing cover retains ham juices, shrinkage and operating time are greatly reduced. Made of Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel, the most complete line available. It will pay you to investigate the Adelmänn ham boiler — "The Kind Your Ham Makers Prefer!" Write!

## HAM BOILER CORPORATION

Office and Factory - Port Chester, N. Y. • Chicago Office - 332 S. Michigan Ave.  
European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto.



# REFRIGERATION *and Air Conditioning*

## MEAT PLANT REFRIGERATION

A Complete Course for  
Executives and Workers  
Prepared by—

The National Provisioner

### LESSON 89

## A Review of Fundamentals

THIS lesson is a review of fundamental information which has appeared in earlier lessons on air conditioning. In particular, words and terms are defined. The student is urged to study this lesson carefully and to make every effort to get a clear understanding of all the words and terms used. Unless this is done he may have difficulty with lessons to follow.

Temperature indicates the intensity of heat. A quantity of heat is measured in British thermal units. A British thermal unit is the amount of heat required to raise the temperature of 1 lb. of water 1 deg. F.

There are two kinds of heat—sensible and latent. Sensible heat is indicated by the dry bulb thermometer. Latent heat does not affect the thermometer; that is, it is not indicated and cannot be measured by the thermometer. However, it does bring about a change of state of a substance.

For example, water at 32 degs. F. will freeze to ice at the same temperature. There is no change in the sensible heat. The amount of heat which must be extracted from 1 lb. of water at 32 degs. F. to freeze ice at the same temperature is 144 B.t.u.

### An Important Point

Air conditioning charts and tables are calculated on the basis of 1 lb. of dry air plus the moisture contained in this quantity of air, and not on the basis of a mixture of air and moisture weighing 1 lb.

The term "latent heat of dry air" is commonly used and may be confusing to the student. Dry air contains no latent heat. However, 1 lb. of dry air possesses the latent heat in the moisture contained by the air.

Air conditioning tables are based on

32 degs. F., the freezing point of water. Temperatures above 32 degs. have positive latent heats, while lower temperatures have negative latent heats.

Specific heat of a substance is the amount of heat required to raise the temperature of 1 lb. of the material 1 deg. F. Few substances have a specific heat greater than one. The specific heat of water is one.

The specific heat of air varies slightly between the two extreme limits of absolutely dry air and saturated air. A specific heat of air of .25 may be used for all practical calculations and this figure is easy to remember. The weight of air may be taken as 75 lbs. per 1,000 cu. ft. These figures, while not absolutely accurate, will serve well enough for the solution of most meat plant air conditioning problems.

Relative humidity is the ratio of the amount of water vapor in the air to the amount of moisture the air contains when saturated at the same dry bulb temperature. The relative humidity of saturated air is 100 per cent. There is no evaporation of moisture from a body or a material surrounded by saturated air. If the relative humidity of the air is less than 100 per cent, there will be evaporation of moisture from objects in contact with the air. Absolute humidity is expressed as weight in grains of moisture and is a more suitable

term to use than is relative humidity.

Wet bulb temperature indicates total heat—sensible heat plus latent heat of the moisture in the air. The depression of the wet bulb thermometer results from the cooling effect produced by the evaporation of moisture from the wick surrounding the thermometer bulb. Heat is required to evaporate the moisture and this heat is absorbed from the thermometer bulb. When relative humidity of the air is lowered, the rate of evaporation of moisture from the wick is increased and the wet bulb temperature is lowered.

Dew point temperature is the point on the dry bulb thermometer at which moisture condenses out of the air. Moisture condenses on surfaces with a temperature below the dew point temperature of the surrounding air.

### Dew Point Temperature

Dew point temperature is also a measure of the absolute humidity of air, or the number of grains of moisture present in 1 lb. of dry air. The quantity of moisture in air will not change if the dew point remains constant, regardless of any increase in temperature. The dew point, therefore, is a measure of the latent heat of the air.

When the temperature of air is reduced below its dew point temperature some of the moisture in the air is condensed. Therefore, chilling is employed in air conditioning systems to lower the relative humidity of the air in a room. The dry bulb temperature is reduced to a point below the dewpoint temperature of the entering air; since this is a condition which cannot be maintained, the air gives up moisture. If partially saturated air is cooled to its dewpoint temperature, the dry bulb, wet bulb and dewpoint temperatures will coincide. In this case both dry bulb and wet bulb temperatures fall until the dewpoint temperature is reached.

EDITOR'S NOTE.—Properties of air will be discussed in Lesson 90.

## 2,800 Dealers Attended Four Chicago Meetings

Climaxed by an enthusiastic session on January 16, more than 2,800 retail meat dealers from all sections of Chicago and suburbs attended four big retailer meetings during that week, held as a part of a comprehensive meat promotion program for Chicago and vicinity under the joint sponsorship of the National Live Stock and Meat Board and the American Meat Institute.

From the standpoint of attendance and enthusiasm, this was said to be

## 37 LESSONS

Now Available

### IN PERMANENT FORM

The first 37 lessons in The National Provisioner's School of Refrigeration are still available in book form. The volume is indexed to permit ready reference to the many points on any subject covered in the articles. The edition is limited. The price is \$1.50. Order your copy now.

THE NATIONAL PROVISIONER  
407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$1.50  
for Volume 1, "Meat Plant Refrigeration."

Name \_\_\_\_\_

Street \_\_\_\_\_

City \_\_\_\_\_

the most successful series of meat retailer meetings ever held in the Chicago area. On two nights, more than 200 retailers were turned away because the halls were packed, even to standing room. On the other two nights, the halls were filled to their seating capacity.

The large attendance was due, in most part, to the cooperation of more than 90 different organizations representing all the various interests of the meat and grocery industry in Chicago. Most retailers agreed that they had obtained a wealth of practical merchandising information, and that they would gladly lend 100 per cent aid.

Each meeting consisted of a "double feature" program. One feature, "Increasing Meat Sales," was presented by the Board's merchandising specialists. They offered dozens of timely and practical merchandising suggestions to help the retailer sell more meat and presented the Board's new sound motion picture, "Meat and Romance." Each retailer was given a copy of the Board's merchandising manual, "Increasing Meat Sales."

The other feature—"Meat Marches On"—was presented by the American Meat Institute, illustrating the presentation of the January-through-April portion of the Institute's meat advertising campaign. This feature also included a preview of store display and merchandising material to be supplied to retailers in conjunction with the national campaign.

## PREPARED FEEDS CENSUS

Manufacturers of prepared feeds for animals and fowls reported slight increases in employment and wages and a slight decrease in production for 1939 as compared with 1937, according to preliminary figures based on returns from the census of manufacturers for 1939. Value of products decreased from \$415,211,162 in 1937 to \$401,880,238 in 1939, while wages advanced from \$15,838,679 to \$16,252,988. Number of establishments increased from 1,126 to 1,383.

Among products listed for comparative purposes by kind, quantity and value for the two years are the following:

	1939	1937
Prepared feeds and alfalfa meal, value.....	\$344,456,102	\$367,973,846
Prepared feeds, etc., made as secondary products in other industries, value..	90,197,361	114,784,921
Prepared feeds made chiefly from milled grain, tons.....	6,383,948	7,470,946
Value.....	218,769,476	313,692,377
Made chiefly of ingredients other than grain, total value.....	200,050,910	161,566,142
Dog and cat food, total lbs.....	726,249,362	541,117,262
Value.....	33,268,226	27,687,489
Other,* tons.....	4,718,758	.....
Value.....	166,782,694	138,878,663
Mineral feeds, value....	7,750,105	.....
Alfalfa meal, value....	8,082,972	7,500,248

\*Includes stock feed made of meat scraps, tankage, etc., by meat packing establishments and also feed incorporating cottonseed mill by-products and other materials.

Watch Classified page for good men.

## PACKER AND FOOD STOCKS

Price range of listed stocks based on the last sales recorded during the week ended January 22:

	—Week ended Jan. 22—			Jan. 15
	High	Low	Close	Close
Amal Leather....	1 1/4	1 1/4	1 1/4	1 1/4
Do. Frd.....	15 1/4	15 1/4	15 1/4	15 1/4
Amer. H. & L....	3 3/4	3 3/4	3 3/4	3 3/4
Do. Frd.....	29 1/4	29 1/4	29 1/4	29 1/4
Amer. Stores....	10	10	10	10
Armour Ill....	5	5	5	5
Do. Fr. Frd....	52 3/4	52 3/4	52 3/4	52 3/4
Do. Frd.....	111	111	111	111
Do. Del. Frd....	111	111	111	111
Beechnut Pack..	..	..	..	..
Boback, H. Co..	..	..	..	..
Do. Frd.....	25	25	25	25
Chick. Co. Oil..	12	12	12	12
Childs Co.....	2 1/4	2 1/4	2 1/4	2 1/4
Cudaby Pack....	16	15 1/4	16	14 1/4
Do. Frd.....	94 1/4	94 1/4	94 1/4	94 1/4
First Nat. Strs..	41 1/4	40 3/4	41 1/4	42
Gen. Foods.....	38 1/4	37 3/4	37 3/4	39 1/4
Do. Frd.....	113 1/4	113 1/4	113 1/4	113 1/4
Glidden Co.....	14 1/4	13 3/4	13 3/4	14 1/4
Do. Frd.....	45 1/4	45 1/4	45 1/4	45 1/4
Gobel Co.....	2	2	2	2
Gr. A. & P.....	104 1/4	104 1/4	104 1/4	101 1/4
Do. Frd.....	..	..	..	..
Hormel, G. A....	1 1/4	1 1/4	1 1/4	1 1/4
Hygrade Food... 1 1/4	1 1/4	1 1/4	1 1/4	1 1/4
Kroger G. & B..	20	28 3/4	29	29 1/4
Libby McNeill... 7	7	7	7	7
Michelberry Co.. 5	4 3/4	5	5	5
M. & H. Frd....	11 1/4	11 1/4	11 1/4	11 1/4
Morrell & Co....	..	..	..	..
Nat. Tea.....	4 1/4	4 1/4	4 1/4	4 1/4
Proc. & Gamb... 58 1/4	57 1/4	57 1/4	57 1/4	57 1/4
Do. Frd.....	..	..	..	..
Rath Pack.....	..	..	..	..
Safeway Strs.... 42 1/4	42	42 1/4	44 1/4	44 1/4
Do. Frd.....	111	111	111	111 1/4
Stahl Meyer.....	..	..	..	..
Swift & Co.....	23 1/4	23 1/4	23 1/4	23 1/4
Do. Intl.....	18 1/4	18 1/4	18 1/4	18 1/4
Trans. Pork.....	..	..	..	..
U. S. Leather... 4 1/4	4 1/4	4 1/4	4 1/4	4 1/4
Do. A.....	8	8	8	8
Do. Fr. Frd....	1 1/4	1 1/4	1 1/4	1 1/4
United Stk. Yds.	..	..	..	..
Do. Frd.....	..	..	..	..
Wesson Oil.....	20	20	20	21
Do. Frd.....	74 1/4	74 1/4	74 1/4	73 1/4
Wilson & Co.... 5 1/4	5	5 1/4	5 1/4	5
Do. Frd.....	69	68 1/4	69	70 1/4

# DOLECO

Patented Vacuum  
COLD PLATES

## DOLE TRUCK PLATES TROUBLE-FREE

"We have sold DOLE truck plates on sixteen or eighteen truck jobs and have never had a bit of trouble with any of them. Our dealings with the Dole Refrigerating Company have been very splendid and we consider them one of our best sources of supply." (Name of writer on request).

Specify DOLE plates to YOUR Body Builder.

DOLE REFRIGERATING COMPANY - 5914 N. Pulaski Rd. - CHICAGO

## AIR CONDITIONING

### Complete Equipment for Packing House Uses

The value of many years' experience in engineering design and manufacture of air conditioning equipment is shown by the superior quality and operation of Niagara equipment, including

- Niagara Fan Coolers—multiblade and disc fan type
- Niagara Spray Coolers—equipped with patented Niagara "NO FROST" method of eliminating de-icing troubles.
- Niagara Evaporative Aero Condensers with the Duo-Pass pre-cooling feature.
- Niagara Fan Heaters—multiblade and disc fan types
- Niagara Air Conditioning Units and Systems

### NIAGARA BLOWER COMPANY

6 E. 45th Street, New York City  
Chicago Office: 37 W. Van Buren Street

## OPPORTUNITY FOR HAM PACKERS

Tender, mild, juicy hams have won a favored spot on the American menu. The huge demand continues to grow. It's easy to sell hams . . . If you give the public what they want. And it's easy to do exactly that with the NEVERFAIL 3-Day Ham Cure. Write for demonstration in your own plant.



### H. J. MAYER & SONS CO.

8819-27 SOUTH ASHLAND AVENUE - CHICAGO, ILLINOIS

## Meat Canners' Meeting

(Continued from page 9.)

These are the garrison ration, the travel ration, the Philippine ration and the field ration. Each of these has been developed to give the enlisted man sufficient amount of satisfying, well-balanced food.

The garrison ration was discussed in detail. It includes the following meats or their equivalents: bacon, fresh beef, chicken and pork. Other meats may be used instead of those listed, including sausage, cured and smoked products and canned meats.

The travel ration has been designed, the speaker said, for use by men enroute from one point to another in conveyances. The Philippine ration is used principally by the island scouts and contains a large percentage of rice and fish. The field ration was discussed in detail in THE NATIONAL PROVISIONER of September 7, 1940. Type C field ration, the speaker said, is now being put up in a 300 by 308 can containing 12 oz.

Mr. White expressed the opinion that the American doughboy is the best fed soldier in the world and that the canning industry is entitled to considerable credit for making this possible. He estimated that when there are 1,400,000 men under arms, the daily cost of food for the army will approximate \$700,000. The cost of supplying the meat ration will be about 35 per cent of this daily sum.



E. T. CLAIR



W. L. LEWIS

The results of "A Study on the Effects of Sodium Nitrate on Bacteria in Meats," made by L. B. Jensen and W. R. Hess of Swift & Company, were described by Mr. Jensen.

Dr. Jensen reviewed the early history of nitrate and saltpeter and their use in the curing of meats. While the salts of antiquity probably contained some nitrate and while saltpeter was described in the twelfth century, its use in meat curing is evidently much more recent.

Before turning to the experimental part of his paper, Dr. Jensen pointed out that as early as 1907 W. D. Richardson of Swift & Company, asserted that nitrate played an important part in curing in addition to color fixation. One of these functions was the securing of aerobic conditions in the meat where

access of air was not possible. Some 20 or 25 years later Dr. F. W. Tanner had shown that nitrate played a part in inhibiting the growth of clostridium botulinum and the formation of toxin thereby, a role which nitrite alone was unable to perform.

The experiments described in the paper showed that at the acidity of cured meats (pH 5.8—6.2), nitrate actually kills the spore-forming clostridia (a group of bacteria which includes the meat spoiling anaerobes). By destroying the catalase, it permits the formation of peroxides, such as hydrogen peroxide, and the latter is the active agent in killing the clostridia. In those sausage products where milk (or milk sugar) is present, the nitrate is necessary for production of the tangy flavor resulting from the action of lactic acid producing bacteria. A mixed cure including nitrate is justified since it tends to delay the growth of the spore formers.

In addition to these functions, nitrate serves as a reservoir for the production of more nitrite, which is easily destroyed. Thus nitrate helps to hold the cured color of meat when the meat is exposed to adverse factors, such as air. Furthermore, it increases the permeability of the meat fibers to other curing agents. In adequate amounts it also prevents toxin formation.

These test tube experiments showing the value of nitrate in killing the spores of clostridium botulinum would indi-

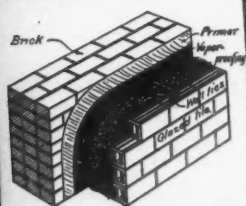
## THE STORY OF PALCO WOOL



1. Made from the bark of the Redwoods—world's oldest living things.



2. The resilient fibres are compressed into bales for shipping.



3. In the hollow spaces it stops heat flow—conserves low temperatures.

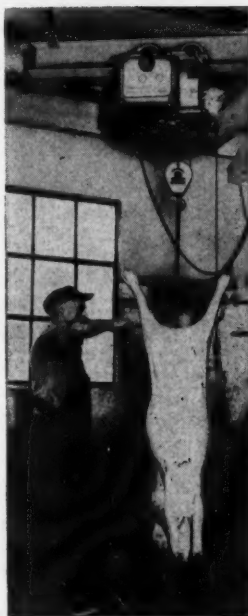


4. This 16-page manual tells the complete story—send for it.

THE PACIFIC LUMBER COMPANY  
100 Bush St., San Francisco  
Chicago • Los Angeles • New York

## Pork on the Move . . .

### — WITH — R & M HOG HOIST



It's a matter of minutes from hoof to pork chops with this speedy, powerful R & M Hog Hoist on the handling end. The 1¼ h.p. motor and hoist mechanism are fully enclosed. Lifting capacity is 1000 lbs. at 32 ft. per minute. Rope control. Only 15 in. headroom required. Let R & M experts show you how this compact "hog handler" can speed your operations, save you money. Phone your nearest Robbins & Myers office now. Or write factory.

\$260.00 f.o.b. Springfield

**ROBBINS & MYERS, INC.**

HOIST & CRANE DIVISION • SPRINGFIELD, OHIO



cate the probability that lower cooks (lower processing temperatures) can be used in the case of canned cured meats. This tentative conclusion should be put to the test of actual canning experiments before it is accepted by the meat canner.

A progress report on processing studies under way in the laboratories of the National Canners Association was made by J. Yesair and O. B. Williams of the Association's research staff. For the past two and one-half years the work of the research laboratory has been concerned with a renewal of the processing study of certain meat products, as suggested by the technical committee of the National Canners Association meat section.

The objective of this work has been the accumulation of information which would serve as a sound basis for process suggestions which would carry a well-defined factor of safety, both against bacteria of health significance and against bacteria having spoilage significance.

The program has followed the procedure developed during the processing studies of vegetable products and has included determinations of heat resistance of a test organism in several samples of each product under consideration, heat penetration measurements on each product, the calculation of a process from the information developed from the heat resistance and heat penetration work, checking this process by means of a small range-finding experi-

## NO SHORTAGE OF LABELS HERE!

Spiced luncheon meat, packed under a host of private brands, made up this interesting display of canned meats shown by the Foell Packing Co., Chicago. The 12-oz. cans carry illustrated serving suggestions and are equipped with wind-off key. Included in the display were samples of the company's own Rose brand spiced pork product.



mentally inoculated pack, and finally a large check pack.

Members of the association interested in the results of the work may secure a copy of this progress report from the secretary.

The last speaker of the meat section meeting was G. V. Hallman, Continental Can Co., Chicago, who discussed springers in canned meat products. This paper will also be published in full in an early issue of THE NATIONAL PROVISIONER. The information it contains is of much practical value to packers and meat canners and is worthy of careful study.

## MEET the Popular JOURDAN

Meet the cooker you've always wanted to own... the cooker that's exactly suited to modern sausage cooking needs. The JOURDAN Process Cooker's automatic percolating system accomplishes truly remarkable results. The circulating action renders every sausage clean, attractive and uniform! The JOURDAN cooks and colors a complete batch of sausage in single operation. The JOURDAN results in great savings from minimized shrink. The JOURDAN eliminates tangled, burst and broken sausage. The JOURDAN costs less to own and requires less time to operate... there's a model to fit your space requirement. Send for attractive prices.



Manufactured under Patents: No. 1,590, 449 (Nov. 8, 1928), No. 1,921,231, (Aug. 8, 1933). Other Pats. Pend.

**JOURDAN PROCESS COOKER CO.**  
814-832 West 20th Street, Chicago, Illinois  
Western Office: 3223 San Leandro Street, Oakland, California

## ARMY TO BUY CANNED MEAT

Bids on supplying 793,253 lbs. of sliced dried beef, corned beef hash, pork sausage and Vienna style sausage to the U. S. Army have been asked by the Chicago Quartermaster depot, 1819 W. Pershing rd., Chicago, Ill. Packers may tender bids up to 9 a.m. February 3, at which time the bids will be opened in the office of the purchasing officer.

Of the total amount of canned and glass-packed meat to be purchased, 429,000 lbs. is to be corned beef hash, 271,800 lbs. Vienna sausage, 84,000 lbs. pork sausage, and 8,953 lbs. sliced dried beef. The invitation, No. 199-41-262 Sub., stipulates that each of these meat products is to be packed in the following amounts and manner:

PRODUCT	NET WEIGHT	AMOUNT
Sliced dried beef.....	3½ oz.	240 jars
Sliced dried beef.....	7 oz.	7,200 jars
Sliced dried beef.....	7 oz.	12,000 cans
Corned beef hash.....	5½ lbs.	78,000 cans
Sausage (pork).....	2 lbs.	42,000 tins
Sausage (Vienna).....	4 oz.	7,200 tins
Sausage (Vienna).....	1½ lbs.	180,000 tins

Contracts will be limited to bidders whose establishments operate directly under the supervision of the Bureau of Animal Industry. As all canned meat contracts are awarded f.o.b. packer's plant, the cost of transportation will be taken into consideration in determining the successful bidder. Shipping and marking instructions will be furnished by the purchasing officer to the bidder receiving the contract.

## FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand January 1, 1941, compared with the same date in 1940:

	Jan. 1, 1941	Jan. 1, 1940	5-yr. av.
	M lbs.	M lbs.	M lbs.
Broilers .....	11,129	11,160	14,823
Fryers .....	14,296	12,809	14,438
Roasters .....	35,075	31,117	32,396
Fowls .....	39,005	27,834	25,081
Turkeys .....	60,108	52,307	30,516
Ducks .....	7,926	5,852	5,197
Miscellaneous .....	20,865	10,211	23,202
Unclassified poultry	19,830	7,344	1
Total .....	208,234	167,643	145,105

\*Carried under "Miscellaneous Poultry" previous to January 1, 1940.

# Processed Meats Produced In Record Volume in 1940

**V**OLUME of sausage and other meat products prepared and processed under federal inspection during the 1940 calendar year exceeded production in the preceding year and, in most cases, exceeded any year on record. Total volume of sausage produced during 1940 was 857,092,000 lbs.

compared with 794,183,000 lbs. in 1939.

Sausage production during December, 1940 totaled 66,876,000 lbs., the largest December volume on record. Increases were great in all three classes of sausage—fresh, smoked and dried—compared with December, 1939. Sausage output in the first two months of

the packer fiscal year 1941 showed an increase of more than 10 million lbs. compared with the preceding year, totaling about 137 million lbs. in 1941 and 127 million lbs. in 1940.

The 23,237,000 lbs. of bacon sliced during December was far above the December total in earlier years. Total production in the 1940 calendar year rose to 316,017,000 lbs. compared with 273,479,000 lbs. in 1939.

More pork was canned during December than in any month on record with the exception of February, 1940, when the total was slightly larger. Canned pork output in 1940 amounted to 282,236,000 lbs. compared with 202,735,000 lbs. during 1939; large gains were made in the production of canned sausage, canned beef and canned soups.

Total volume of meat and meat food products canned during December was by far the largest for any month of record, advancing from 71,394,000 lbs. during November to 93,924,000 lbs. in December. Compared with December a year ago the increase was even more marked; total for December, 1939 was only 68,983,000 lbs. This gain in canned meat production during December may reflect the increasing demand for canned meats for the army, as well as improved consumer buying power. About 150 million lbs. more canned meat and meat food products were produced in the 1940 calendar year than during 1939, the totals being 755,399,000 lbs. and 610,186,000 lbs. respectively.

Meat loaf production under federal inspection during December was greater than in any December on record. Total volume produced during December was 10,261,000 lbs. compared with 8,391,000 lbs. in December, 1939. Volume turned out during 1940 totaled 120,556,000 lbs. compared with 107,661,000 lbs. in 1939, an increase of 13 million lbs.

Reference to the accompanying table will indicate that a new peak was reached in processed meats.

## MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

	Dec., 1940 lbs.	Dec., 1939 lbs.	1940 lbs.	1939 lbs.
Meat placed in cure:				
Beef	14,025,000	10,416,000	122,472,000	113,751,000
Pork	267,611,000	254,341,000	2,947,181,000	2,561,433,000
Smoked and/or dried meat:				
Beef	5,038,000	3,729,000	52,348,000	49,968,000
Pork	140,011,000	124,176,000	1,795,200,000	1,515,695,000
Bacon, sliced	23,237,000	22,337,000	316,017,000	273,479,000
Sausage:				
Fresh finished	13,745,000	11,677,000	136,969,000	116,711,000
Smoked and/or cooked	43,330,000	38,901,000	598,898,000	565,992,000
Dried or semi-dried	9,501,000	9,003,000	121,225,000	111,480,000
Total sausage	66,576,000	59,581,000	857,092,000	794,183,000
Meat loaves, head-cheese, chili con carne, jellied products	10,261,000	8,391,000	120,556,000	107,661,000
Cooked meat:				
Beef	519,000	641,000	7,156,000	8,732,000
Pork	20,903,000	16,396,000	242,647,000	196,486,000
Canned meat and meat products:				
Beef	11,184,000	7,120,000	79,764,000	73,864,000
Pork	31,139,000	26,173,000	282,236,000	202,735,000
Sausage	3,709,000	3,245,000	37,120,000	35,982,000
Soup	31,011,000	22,850,000	225,167,000	203,353,000
All other	16,881,000	9,595,000	131,112,000	94,252,000
Total canned meat	93,924,000	69,983,000	755,399,000	610,186,000
Lard, rend., refined and canned	254,712,000	248,957,000	2,567,067,000	2,203,100,000
Rendered pork fat	24,928,000	24,928,000	45,527,000	45,527,000
Oil stock	9,920,000	8,941,000	108,974,000	117,315,000
Edible tallow	5,186,000	6,728,000	63,549,000	80,336,000
Compound containing animal fat	16,229,000	19,711,000	202,721,000	300,447,000
Oleomargarine containing animal fat	4,723,000	3,890,000	44,120,000	40,299,000
Miscellaneous	1,384,000	1,067,000	16,046,000	15,474,000

<sup>1</sup>Previously included with lard. <sup>2</sup>November and December only.

## CUT-OUT LOSS SLIGHTLY HIGHER ON SMALL PRICE DROP

Average cost of heavy butchers this week was only 1c per cwt. below last week; cost of medium butchers dropped 3c per cwt.; and light butchers, 7c per cwt. Product values declined a few cents more per cwt. than hog costs—on heavy and medium butchers the decline was 9c per cwt. and on light butchers 14c per cwt. Increase in average cut-out loss ranged from 3c to 7c per cwt.

	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
—180-220 lbs.—				—220-240 lbs.—			—240-270 lbs.—		
Regular hams	14.00	17.4	\$2.44	13.80	17.5	\$2.42	13.70	17.5	\$2.40
Picnics	5.70	11.6	.60	5.50	11.6	.64	5.40	11.3	.61
Boston butts	4.00	15.3	.61	4.00	15.0	.60	4.00	14.1	.56
Loins (blade in)	9.90	16.0	1.58	9.70	15.5	1.50	9.60	14.9	1.43
Bellies, S. P.	11.00	15.0	1.65	9.70	15.1	1.46	8.00	13.1	1.05
Bellies, D. S.	...	...	...	2.00	10.9	.22	4.00	10.7	.42
Fat backs	1.00	4.8	.05	3.00	5.3	.16	4.20	6.5	.27
Plates and jowls	2.80	5.5	.15	3.00	5.5	.17	3.30	5.5	.18
Raw leaf	2.10	5.4	.11	2.20	5.4	.12	2.00	5.4	.11
P. S. lard, rend, wt.	12.40	5.7	.71	11.80	5.7	.64	10.50	5.7	.60
Spareribs	1.00	11.4	.18	1.50	9.8	.15	1.50	6.9	.10
Trimblings	3.00	9.3	.28	2.80	9.3	.26	2.80	9.3	.26
Feet, tails, neckbones	2.00	...	.07	2.00	...	.06	2.00	...	.06
Offal and miscellaneous	...	...	.27	...	...	.27	...	...	.27
<b>TOTAL YIELD AND VALUE</b>			<b>\$8.76</b>			<b>\$8.67</b>			<b>\$8.32</b>
Cost of hogs per cwt.		\$8.33			\$8.34			\$8.18	
Condemnation loss		.04			.04			.04	
Handling and overhead		.57			.49			.44	
<b>TOTAL COST PER CWT.</b>									
<b>ALIVE</b>		\$8.94			\$8.87			\$8.66	
<b>TOTAL VALUE</b>		8.76			8.67			8.32	
Loss per cwt.		\$1.18			\$1.20			\$1.34	
Loss last week		.14			.17			.27	

## MEAT IMPORTS AT NEW YORK

Imports for the period January 9 to January 15, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina	Canned corned beef	88,164
	Canned roast beef	111,240
	Corned brisket beef	1,680
	Canned corned beef hash	1,200
Brazil	Beef extract in tins	20,048
	Tinned cooked ham	260
Canada	Smoked back bacon	1,080
	Smoked bacon	3,047
	Fresh chilled pork	2,855
	Fresh frozen ham	36,784
	Pork sausage	551
	Canned pork ham	9,732
	Fresh frozen beef	16,901
	Beef tongues	901
	Fresh frozen beef livers	8,229
	Fresh pork spareribs	2,000
	Frozen pork bellies	777
	Fresh pork shoulders	3,547
	Fresh pork trimmings	2,000
	Fresh pork tenderloins	2,580
	Fresh pork bellies	1,005
Cuba	1,600 quarters fresh frozen beef	247,234
	4,435 quarters fresh chilled beef	662,389
	Fresh frozen beef cuts	24,281
	120 eighths fresh frozen beef	9,754
	Fresh chilled beef cuts	29,897
	Canned corned beef	6,300
	Fresh frozen beef livers	547
	Frozen beef tongues	1,209
England	Meat paste in jars	179
New Zealand	Fresh frozen calf livers	111,900

# CHICAGO PROVISION MARKETS

## CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., January 23, 1941

REGULAR HAMS		
	Green	*S.P.
8-10	.....18	18
10-12	.....17 1/2	18
12-14	.....17 1/2	18
14-16	.....17 1/2	18
10-16 range	.....17 1/2	18

BOILING HAMS		
	Green	*S.P.
10-16	.....17 1/2	18 1/2
18-20	.....17 1/2	18 1/2
20-22	.....17 1/2	18 1/2
16-20 range	.....17 1/2 @ 17	18 1/2
16-22 range	.....17 1/2 @ 17 1/2	18 1/2

SKINNED HAMS		
	Green	*S.P.
10-12	.....18 1/2 @ 18 1/2	18 1/2
12-14	.....18 1/2 @ 18 1/2	18 1/2
14-16	.....18 1/2 @ 18 1/2	18 1/2
16-18	.....18 1/2	18 1/2
18-20	.....17 1/2	18 1/2
20-22	.....17 1/2	18 1/2
22-24	.....17 1/2	18 1/2
24-26	.....16 1/2	18 1/2
26-30	.....15 1/2	18 1/2
25/up, No. 2's inc.	.....14 1/2	18 1/2

PICNICS		
	Green	*S.P.
4-6	.....11 1/2 @ 12	12 1/2
6-8	.....11 1/2	12 1/2
8-10	.....11 1/2	11 1/2
10-12	.....10 1/2	11 1/2
12-14	.....10 1/2	11 1/2
8/up, No. 2's inc.	.....10 1/2	11 1/2
Short shank 1/2 @ 1/2 over.		

BELLIES		
	(Square cut seedless)	Green
6-8	.....15	15 1/2
8-10	.....15 1/2	15 1/2
10-12	.....15	15 1/2
12-14	.....14 1/2	15 1/2
14-16	.....13 1/2	15 1/2
16-18	.....13 1/2	15 1/2

\*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES		
18-20	.....12 1/2	12 1/2
20-25	.....12 1/2	12 1/2

D.S. BELLIES		
	Clear	Rib
16-18	.....12 1/2	12 1/2
18-20	.....11 1/2	11 1/2
20-25	.....11 1/2	11 1/2
25-30	.....11 1/2	11 1/2
30-35	.....11 1/2	11 1/2
35-40	.....11	11
40-50	.....10 1/2	10 1/2

D.S. FAT BACKS		
6-8	.....5 1/2	5 1/2
8-10	.....6	6
10-12	.....6 1/2	6 1/2
12-14	.....6 1/2	6 1/2
14-16	.....7 1/2	7 1/2
16-18	.....7 1/2	7 1/2
18-20	.....8 1/2	8 1/2
20-25	.....9 1/2	9 1/2

OTHER D.S. MEATS		
Regular plates.....8-8	8 1/2	8 1/2
Clear plates.....4-6	5 1/2	5 1/2
D.S. jowl butts.....6	6	6
H. P. jowls.....6	6	6
Green square jowls.....7 1/2 @ 7 1/2	7 1/2	7 1/2
Green rough jowls.....6 1/2	6 1/2	6 1/2

## WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Jan. 19	5.42 1/2b	5.80n	5.87 1/2n
Monday, Jan. 20	5.45n	5.82 1/2n	5.87 1/2n
Tuesday, Jan. 21	5.27 1/2n	5.70n	5.75n
Wednesday, Jan. 22	5.22 1/2b	5.70n	5.75n
Thursday, Jan. 23	5.25n	5.70n	5.75n
Friday, Jan. 24	5.30n	5.72 1/2n	5.75n

## Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.....7.75	
Kettle rend, tierces, f.o.b. Chgo.....8.75	
Leaf, kettle rend, tierces, f.o.b. Chgo.....8.75	
Neutral, tierces, f.o.b. Chgo.....8.50	
Shortening, tierces, c.a.f.....9.50	

## Havana, Cuba Lard Price

Wednesday, January 22, 1941	
Pure lard.....10.90c	

## FUTURE PRICES

SATURDAY, JANUARY 19, 1941

	Open	High	Low	Close
LARD—				
Jan. ....5.35	5.35	5.35	5.35b	
Mar. ....6.02 1/2	6.72 1/2	6.82 1/2	6.72 1/2ax	
May ....6.82 1/2	6.87 1/2	6.82 1/2	6.87 1/2	
July ....7.02 1/2	7.05	7.00	7.05b	
Sept. ....7.22 1/2	7.25	7.20	7.25ax	

Sales: Jan. 6; Mar. 4; May 17; July 8; Sept. 13; total, 48 sales.

Open interest: Jan. 43; Mar. 98; May, 906; July, 845; Sept., 248; total, 1,095 lots.

CLEAR BELLIES—		
Jan. ....		11.50b
May ....		11.62 1/2ax

MONDAY, JANUARY 20, 1941

	Open	High	Low	Close
LARD—				
Jan. ....5.40				5.40ax
Mar. ....6.77 1/2	6.77 1/2	6.75	6.75ax	
May ....6.95	6.95	6.90	6.90ax	
July ....7.10	7.15	7.07 1/2	7.07 1/2	
Sept. ....7.25	7.35	7.25	7.30ax	

Sales: Jan. 6; Mar. 4; May 34; July 30; Sept. 23; total, 99 sales.

Open interest: Jan. 44; Mar. 95; May, 955; July, 355; Sept., 262; total, 1,711 lots.

CLEAR BELLIES—		
Jan. ....		11.50n
May ....		11.62 1/2n

TUESDAY, JANUARY 21, 1941

	Open	High	Low	Close
LARD—				
Jan. ....5.35	5.35	5.22 1/2	5.22 1/2	
Mar. ....6.05	6.05	6.07 1/2	6.00	
May ....6.82 1/2	6.85	6.75	6.77 1/2	
July ....7.02-00	7.02 1/2	6.92 1/2	6.97 1/2ax	
Sept. ....7.22 1/2	7.22 1/2	7.12 1/2	7.17 1/2ax	

Sales: Jan. 12; Mar. 9; May, 51; July 39; Sept., 23; total, 134 sales.

Open interest: Jan. 48; Mar. 96; May, 955; July, 349; Sept., 265; total, 1,713 lots.

CLEAR BELLIES—		
Jan. ....		11.62 1/2n
May ....		11.62 1/2n

WEDNESDAY, JANUARY 22, 1941

	Open	High	Low	Close
LARD—				
Jan. ....5.25	5.25	5.17 1/2	5.17 1/2b	
Mar. ....6.02 1/2	6.02 1/2	6.00	6.02 1/2ax	
May ....6.80	6.80	6.77 1/2	6.77 1/2ax	
July ....6.97 1/2-7.00	7.00	6.95	6.95	
Sept. ....7.17 1/2	7.17 1/2	7.15	7.15ax	

Sales: Jan. 13; Mar. 5; May, 20; July 16; Sept., 12; total, 66 sales.

Open interest: Jan. 51; Mar. 99; May, 952; July, 354; Sept., 266; total, 1,725 lots.

CLEAR BELLIES—		
Jan. ....		11.50
May ....		11.50

THURSDAY, JANUARY 23, 1941

	Open	High	Low	Close
LARD—				
Jan. ....5.20	5.20	5.17 1/2	5.20-17 1/2	
Mar. ....6.00	6.02 1/2	6.07 1/2	6.07 1/2b	
May ....6.77 1/2	6.80	6.75	6.75-77 1/2ax	
July ....6.95	6.97 1/2	6.95	6.95b	
Sept. ....7.15	7.17 1/2	7.12 1/2	7.15ax	

Sales: Jan. 14; Mar. 4; May, 19; July 9; Sept., 9; total, 55 sales.

Open interest: Jan. 51; Mar. 101; May, 958; July, 357; Sept., 272; total, 1,739 lots.

CLEAR BELLIES—		
Jan. ....		11.47 1/2
May ....		11.47 1/2

FRIDAY, JANUARY 24, 1941

	Open	High	Low	Close
LARD—				
Mar. ....6.00	6.05	6.00	6.05ax	
May ....6.80	6.82 1/2	6.77 1/2	6.80ax	
July ....6.97 1/2	7.00	6.95	6.97 1/2ax	
Sept. ....7.15	7.17 1/2	7.15	7.17 1/2ax	

CLEAR BELLIES—		
May ....		11.47 1/2ax

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on January 18, 1941, with comparisons:

	Week Jan. 18	Previous week	Same week '40
Cured meats, lbs.	17,207,000	10,888,000	15,966,000
Fresh meats, lbs.	67,668,000	69,240,000	67,551,000
Lard, lbs.	6,872,000	6,744,000	6,451,000

## Morrell Adopts Joint Pay Retirement Plan

PLANS providing for retirement income for all employees of John Morrell & Co., in return for contributions to be made by employees and the company, were announced by T. Henry Foster, president of the company, on January 14. The arrangement is to become effective on February 1, providing that at least 75 per cent of the company's eligible employees agree to participate in the plan.

Morrell employees throughout the United States will be eligible to join the plan if they have completed two years of service and are between the ages of 30 and 64 1/2. No physical examinations will be required. Retirement income privileges will supersede the voluntary informal pensions which the company granted retiring employees prior to the Social Security Act.

As outlined in Mr. Foster's letter to approximately 8,000 Morrell employees, the John Morrell & Co. retirement income plan, as it will be called, "will provide a steady income for members in return for contributions made both by employees and the company. For every dollar contributed by employee, the company will contribute approximately \$1.50. Payments will be based on average earnings and the total number of years in service.

## Benefit During Life

"The company has provided free group life insurance policies for many years," Mr. Foster's announcement continued, "but one purpose of the retirement income plan is to make more benefits available for employees while they are living. Under the provisions of the free group life insurance, the beneficiaries of Morrell employees, rather than our employees themselves, are the ones who benefit."

In describing some of the provisions of the retirement income plan, to be administered by the Equitable Life Assurance Society of the United States, the company's statement pointed out to employees that they "can't lose." Workers who leave the service of the company can withdraw all their contributions, plus interest. The beneficiaries of those who die before retiring will also be entitled to withdraw all contributions, plus interest.

In the case of men who die after retirement, but before they have received as much as their contributions entitle them to, plus interest to the date of retirement, the unpaid balance will go to the beneficiary.

The company, at no cost to employees, and independently of the insurance company, will make retirement payments to those employees beyond the age at which they are eligible to join the plan. Such payments will be approximately equal to what they would have been had the employee joined the plan and made payments from age 40.



# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

Carcass Beef		Week ended January 22, 1941	Cor. week, 1940
		per lb.	per lb.
Prime native steers—			
400-600	22	17 1/2 @ 18	
600-800	22	17 @ 18	
800-1000	22 1/2	17 @ 18	
Good native steers—			
400-600	19 1/2	16 @ 16 1/2	
600-800	19 1/2	15 @ 16	
800-1000	19 1/2	15 @ 16	
Medium steers—			
400-600	17 1/2 @ 18	14 1/2 @ 15 1/2	
600-800	17 1/2	14 @ 14 1/2	
800-1000	17 1/2 @ 18 1/2	15 1/2 @ 16	
Hedders, good, 400-600	12 1/2 @ 13	11 @ 12	
Hed quarters, choice	2 1/2	19 @ 21	
Fore quarters, choice	17	12 @ 13 1/2	

### Beef Cuts

	unquoted	unquoted
Steer loins, prime	unquoted	unquoted
Steer loins, No. 1	37 1/2	25
Steer short loins, prime	unquoted	unquoted
Steer short loins, No. 1	45	41
Steer short loins, No. 2	37	31
Steer loin ends (hips)	30	23
Steer loin ends, No. 2	29	23
Cow loins	20	18
Cow short loins	22	20
Cow loin ends (hips)	20	17
Steer ribs, prime	unquoted	unquoted
Steer ribs, No. 1	30	27
Steer ribs, No. 2	17 1/2	17 1/2
Cow ribs, No. 2	13 1/2	13
Cow ribs, No. 3	13	12
Steer rounds, prime	unquoted	unquoted
Steer rounds, No. 1	19 1/2	16
Steer rounds, No. 2	19	15 1/2
Steer chucks, prime	unquoted	unquoted
Steer chucks, No. 1	17	12 1/2
Steer chucks, No. 2	16 1/2	11 1/2
Cow rounds	15	13 1/2
Cow chucks	13	11 1/2
Steer plates	13 1/2	12 1/2
Medium plates	10 1/2	7
Briskets, No. 1	17	12
Cow navel ends	9 1/2	6 1/2
Cow navel ends	9 1/2	6
Pure shanks	10	9
Head shanks	8	7
Strip loins, No. 1 bnl.	75	55
Strip loins, No. 2	40	45
Strip butts, No. 1	32	26
Strip butts, No. 2	21	19
Beef tenderloins, No. 1	75	65
Beef tenderloins, No. 2	70	60
Rump butts	25	15
Flank steaks	25	21
Shoulder clods	17	16
Beefing tenderloins	16	17
Islands, green, 12 @ 18	19 1/2	19 1/2
Outsides, green, 8 lbs. up	17 1/2	16
Kneekies, green, 8 lbs. up	18 1/2	17

### Beef Products

Brains	7	6
Heart	10	9
Tongues	18	17
Sweetbreads	14	17
Ox-tail	10	10
Fresh tripe, plain	5	10
Fresh tripe, H. O.	10	11 1/2
Livers	22	20
Kidneys	8	9

### Veal

Choice carcass	21	18
Good carcass	19 @ 20	16
Good saddles	25 @ 26	23
Good racks	15 1/2	14
Medium racks	13 1/2	11

### Veal Products

Brains, each	10	10
Sweetbreads	31	30
Calf livers	53	53

### Lamb

Choice lambs	18	16
Medium lambs	17	15
Choice saddles	22	19
Medium saddles	21	18
Choice fore	14	12
Medium fore	13	12
Lamb fries	28	32
Lamb tongues	17	17
Lamb kidneys	15	15

### Mutton

Heavy sheep	7	6
Light sheep	10	8
Heavy saddles	10	7
Light saddles	12	10
Heavy fore	6	5
Light fore	6	6
Mutton legs	16	16
Mutton loins	10	9
Mutton stew	6	6
Sheep tongues	11	13 1/2
Sheep heads, each	11	11

### Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	18	11
Picnics	12 1/2	9
Skinned shoulders	12 1/2	22
Tenderloins	32	7 1/2
Spareribs	13	5 1/2
Back fat	7	10
Boston butts	16 1/2	14
Boneless butts, cellar	21	9
Trim, 2 @ 4	9	6
Hocks	6	2
Tails	3	2
Neck bones	3	9
Slip bones	3	2
Blade bones	3	2
Pigs' feet	2 1/2	6
Kidneys, per lb.	4	8
Livers	8	7
Brains	7	4
Ears	4	4
Snouts	4	5 1/2
Heads	6	6
Chitterlings	6	6

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14 @ 16 lbs.	21 @ 22
Fancy skinned hams, 14 @ 16 lbs.	22 @ 23
Standard reg. hams, 14 @ 16 lbs., plain	20 @ 21
Picnics, 4 @ 8 lbs., short shank, plain	15 @ 16
Picnics, 4 @ 8 lbs., long shank, plain	13 @ 14
Fancy bacon, 6 @ 8 lbs., plain	21 @ 22
Standard bacon, 6 @ 8 lbs., plain	19 1/2 @ 20
No. 1 beef sets, smoked	
Insides, 8 @ 12 lbs.	40 @ 41
Outsides, 8 @ 9 lbs.	36 @ 37
Knuckles, 6 @ 9 lbs.	37 @ 38
Cooked hams, choice, skin on, fattened	34
Cooked hams, choice, skinless, fattened	37
Cooked picnics, skin on, fattened	27
Cooked picnics, skinless, fattened	28

### VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$16.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	17.25
Honeycomb tripe, 200-lb. bbl.	22.25
Pocket honeycomb tripe, 200-lb. bbl.	26.00

### BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$18.50
80-100 pieces	13.00
100-125 pieces	12.00
Clear plate pork, 25-35 pieces	18.00
Beef pork	14.50m
Brisket pork	19.50m
Plate beef	22.50
Extra plate beef	22.00

### SAUSAGE MATERIALS

(Packed basis.)	
Regular pork trimmings	8 1/2
Special lean pork trimmings 85%	16 1/2 @ 17
Extra lean pork trimmings 95%	18
Pork cheek meat (trimmed)	12 1/2 @ 13
Pork hams	8 @ 8 1/2
Pork livers	7 @ 7 1/2
Native boneless bull meat (heavy)	15 1/2
Boneless chucks	14
Shank meat	13 1/2
Beef trimmings	12
Beef cheeks (trimmed)	11 1/2
Dressed canners, 350 lbs. and up	10 @ 10 1/2
Dressed canners cows, 400-450 lbs.	10 1/2 @ 11
Dr. brianna bulls, 600 lbs. and up	11 1/2
Pork tongues, canner trim, fresh	7 1/2

### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	25
Country style sausage, fresh in link	20 1/2
Country style sausage, fresh in bulk	18 1/2
Country style sausage, smoked	24 1/2
Frankfurters, in sheep casings	24 1/2
Frankfurters, in hog casings	23 1/2
Skinnless frankfurters	22 1/2
Bologna in beef bungs, choice	18 1/2
Bologna in beef middles, choice	19
Liver sausage in beef bungs	16
Liver sausage in hog bungs	18
Smoked liver sausage in hog bungs	22 1/2
Head cheese	15 1/2
New England luncheon specialty	23 1/2
Mixed luncheon specialty, choice	20
Tongue & blood	18
Blood sausage	18
Souse	17
Polish sausage	24

### DRY SAUSAGE

Cervelat, choice, in hog bungs	39
Thuringer	28
Farmer	31
Holsteiner	31
B. C. salami, choice	36
Milano, salami, choice in hog bungs	34 1/2
B. C. salami, new condition	23
Frisses, choice, in hog middles	34 1/2
Genoa style salami, choice	42
Pepperoni	34
Mortadella, new conditions	21 1/2
Capicola	45 1/2
Italian style hams	52
Virginia hams	42

### CURING MATERIALS

Nitrite of soda (Chgo. whse. stock).	Owt.
In 400-lb. bbls., delivered	\$8.75
Saltpeter, less than ten lots, f.o.b. N. Y.	
Dbl. refined granulated	8.00
Small crystals	9.00
Medium crystals	9.25
Large crystals	10.00
Pure rid. gran. nitrate of soda	9.50
Pure rid. powdered nitrate of soda	9.50
Salt, per ton, in minimum car of 50,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.50
Sugar—	
Raw, 98 basis, f.o.b. New Orleans	2.95
Standard gran., f.o.b. redners (2%)	4.40
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	4.10
Dextrose, in car lots, per cwt. (Cotton)	3.72
In paper bags	3.87

### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack	.16
Domestic rounds, 140 pack	.14
Export rounds, wide	.40
Export rounds, medium	.21
Export rounds, narrow	.25
No. 1 weasands	.05
No. 2 weasands	.04
No. 1 bungs	.12
No. 2 bungs	.08
Middles, regular	.45
Middles, select, wide, 2 @ 2 1/2 in.	.50
Middles, select, extra, 2 1/2 in. & up	.75
Dried bladders:	
12-15 in. wide, fat	.85
10-12 in. wide, fat	.85
8-10 in. wide, fat	.85
6-8 in. wide, fat	.25
Pork casings:	
Narrow, per 100 yds.	1.85
Narrow, special, per 100 yds.	1.45
Medium, regular	1.10
English, medium	.85
Wide, per 100 yds.	.85
Extra wide, per 100 yds.	.50
Export bungs	.14
Large prime bungs	.12
Medium prime bungs	.06
Small prime bungs	.04
Middles, per set	.14

### SPICES

(Basis Chicago, original bbls., bags or bales.)

Whole Ground	
Allspice, prime	30 33 1/2
Resifted	31 1/2
Chili pepper	27
Powder	26
Cloves Ambogna	37 1/2
Zanzibar	18
Ginger, Jamaica	21
African	10
Mace, Fancy Banda	59
East India	58
East & West India Blend	60
Mustard flour, fancy	24
No. 1	21
Nutmeg, fancy Banda	21
East India	17
East & West India Blend	16 1/2
Paprika, Spanish	44
Fancy Hungarian	46 1/2
No. 1 Hungarian	44
Pepper, Cayenne	35
Red No. 1	36
Black Malabar	9 1/2 18 1/2
Black Lampong	6 1/2 8 1/2
Pepper, white Singapore	10 13 1/2
Muntok	10 13 1/2
Packers	13

### SEEDS AND HERBS

Whole for Buss.	
Caraway seed	49 50
Celery seed, French	58 70
Cumin seed	22 27
Coriander Morocco bleached	13
Coriander Morocco natural No. 1	10 1/2 19
Mustard seed, fancy yellow	28
American	18
Marjoram French	62 73
Oregano	12 16
Sage, Dalmation No. 1	1.30 1.00

(Continued on page 28.)

### PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

# MARKET PRICES

## New York

### DRESSED BEEF

City Dressed	
Choice, native, heavy.....	23 @ 25 1/2
Choice, native, light.....	21 1/4 @ 24
Native, common to fair.....	19 @ 20

### Western Dressed Beef

Native steers, 600-800 lbs.....	18 @ 19
Native choice yearlings, 440-600 lbs.....	17 @ 18
Good to choice heifers.....	16 @ 17
Good to choice cows.....	14 @ 15
Common to fair cows.....	13 @ 14
Fresh bologna bulls.....	13 @ 14

### BEEF CUTS

Western		City	
No. 1 ribs.....	23 @ 24	22 @ 24	
No. 2 ribs.....	20 @ 21	21 @ 22	
No. 3 ribs.....	19 @ 20	19 @ 20	
No. 1 loins.....	22 @ 23	38 @ 40	
No. 2 loins.....	26 @ 27	30 @ 35	
No. 3 loins.....	20 @ 21	25 @ 29	
No. 1 hinds and ribs.....	20 @ 21	21 @ 22	
No. 2 hinds and ribs.....	18 @ 19	19 @ 20	
No. 1 rounds.....	17 @ 18	17 @ 17	
No. 2 rounds.....	16 @ 17	16 @ 16	
No. 3 rounds.....	15 @ 16	15 @ 15	
No. 1 chucks.....	15 @ 16	15 @ 15	
No. 2 chucks.....	14 @ 15	14 @ 14	
No. 3 chucks.....	13 @ 14	13 @ 13	
City dressed bolognas.....	12 1/2 @ 14 1/2		
Rolls, reg. 4 @ 6 lbs. av.....	18 @ 20		
Rolls, reg. 6 @ 8 lbs. av.....	23 @ 25		
Tenderloins, 4 @ 6 lbs. av.....	50 @ 60		
Tenderloins, 5 @ 6 lbs. av.....	50 @ 60		
Shoulder clods.....	16 @ 18		

### DRESSED VEAL

Good.....	21 @ 23
Medium.....	19 @ 21
Common.....	17 1/2 @ 19

### DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	19 @ 20
Genuine spring lambs, good to medium.....	17 @ 19
Genuine spring lambs, medium.....	17 @ 18
Sheep, good.....	9 @ 11
Sheep, medium.....	7 @ 9

### DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$13.50 @ 13.87 1/2
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	14.00 @ 14.87 1/2

### FRESH PORK CUTS

Pork loins, fresh, Western 10 @ 12 lbs. av.....	17 @ 18
Shoulders, Western, 10 @ 12 lbs. av.....	13 1/4 @ 14 1/4
Butts, regular, Western.....	16 1/4 @ 17 1/4
Hams, Western, fresh, 10 @ 12 lbs. av.....	18 @ 19
Pork trimmings, extra lean.....	19 1/4 @ 20 1/4
Pork trimmings, regular, 50% lean.....	12 @ 13
Spareribs.....	13 @ 14

### COOKED HAMS

Cooked hams, choice, skin on, fattened.....	41
Cooked hams, choice, skinless, fattened.....	43

### SMOKED MEATS

Regular hams, 8 @ 10 lbs. av.....	21 @ 22
Regular hams, 10 @ 12 lbs. av.....	21 @ 22
Regular hams, 12 @ 14 lbs. av.....	20 1/2 @ 21
Skinned hams, 10 @ 12 lbs. av.....	22 @ 23
Skinned hams, 12 @ 14 lbs. av.....	22 @ 23
Skinned hams, 16 @ 18 lbs. av.....	22 @ 23
Skinned hams, 18 @ 20 lbs. av.....	22 @ 23
Picnics, 4 @ 6 lbs. av.....	15 1/4 @ 16
Picnics, 6 @ 8 lbs. av.....	15 1/4 @ 16
Bacon, boneless, Western.....	21 @ 22
Bacon, boneless, city.....	21 @ 22
Beef tongue, light.....	22 @ 23
Beef tongue, heavy.....	23 @ 24

### FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, L. C. trimmed.....	28c a pound
Sweetbread, beef.....	28c a pound
Sweetbread, veal.....	60c a pair
Beef kidneys.....	11c a pound
Mutton kidneys.....	8c each
Livers, beef.....	28c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

### BUTCHERS' FAT

Shop Fat.....	\$1.50 per cwt.
Breast Fat.....	2.00 per cwt.
Edible Suet.....	2.75 per cwt.
Inedible Suet.....	2.25 per cwt.

### GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	21	3.10	3.40	3.45	3.75
Prime No. 2 veals.....	19	2.40	3.10	3.15	3.35
Buttermilk No. 1.....	10	2.60	2.90	2.95	....
Buttermilk No. 2.....	15	2.45	2.75	2.80	....
Branded gruby.....	13	1.75	2.05	2.10	2.15
Number 3.....	13	1.75	2.05	2.10	2.15

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on January 22, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
<b>Fresh Beef:</b>				
<b>STEER, Choice:</b>				
400-500 lbs. <sup>1</sup> .....	\$18.50 @ 21.00			
500-600 lbs. <sup>2</sup> .....	18.50 @ 21.00		\$20.50 @ 21.50	
600-700 lbs. <sup>3</sup> .....	20.00 @ 22.00	\$19.50 @ 21.50	20.50 @ 21.50	\$21.50 @ 22.50
700-800 lbs. <sup>3</sup> .....	20.00 @ 22.00	19.50 @ 21.50	20.50 @ 21.50	21.00 @ 22.00
<b>STEER, Good:</b>				
400-500 lbs. <sup>1</sup> .....	16.50 @ 19.00			
500-600 lbs. <sup>2</sup> .....	16.50 @ 19.00		18.50 @ 20.50	18.50 @ 20.50
600-700 lbs. <sup>3</sup> .....	17.00 @ 20.00	17.50 @ 19.50	18.50 @ 20.50	18.50 @ 20.50
700-800 lbs. <sup>3</sup> .....	17.00 @ 20.00	17.50 @ 19.50	18.50 @ 20.50	18.50 @ 20.50
<b>STEER, Commercial:</b>				
400-600 lbs. <sup>1</sup> .....	15.00 @ 16.50		15.50 @ 18.00	16.00 @ 18.00
600-700 lbs. <sup>2</sup> .....	15.00 @ 17.00	15.50 @ 17.50	16.00 @ 18.50	16.00 @ 18.00
<b>STEER, Utility:</b>				
400-600 lbs. <sup>1</sup> .....	14.00 @ 15.00		14.00 @ 15.50	
<b>COW (all weights):</b>				
Commercial.....	13.50 @ 14.50	14.00 @ 15.00	14.50 @ 15.50	
Utility.....	12.00 @ 13.50	13.50 @ 14.00	13.00 @ 14.00	13.50 @ 14.50
Canner.....	11.25 @ 12.00	13.00 @ 13.50	12.50 @ 13.00	12.50 @ 13.50
	10.50 @ 11.25			
<b>Fresh Veal and Calf:</b>				
<b>VEAL, Choice:</b>				
80-130 lbs.....	20.00 @ 21.00	20.50 @ 22.00	20.00 @ 22.00	21.00 @ 22.00
130-170 lbs.....			21.00 @ 23.00	
<b>VEAL, Good:</b>				
50-80 lbs.....	16.50 @ 18.50	18.00 @ 20.00	17.50 @ 19.50	19.00 @ 20.00
80-130 lbs.....	18.00 @ 20.00	18.50 @ 20.50	18.00 @ 20.00	20.00 @ 21.00
130-170 lbs.....			19.00 @ 21.00	
<b>VEAL, Commercial:</b>				
50-80 lbs.....	15.50 @ 16.50	16.50 @ 18.00	15.50 @ 17.00	17.00 @ 18.00
80-130 lbs.....	16.00 @ 18.00	17.00 @ 18.50	16.50 @ 18.00	17.00 @ 18.00
130-170 lbs.....				
<b>VEAL, Utility:</b>				
All weights.....	13.00 @ 15.00	15.50 @ 17.00	15.00 @ 16.00	16.00 @ 17.00
<b>Fresh Lamb and Mutton:</b>				
<b>LAMB, Choice:</b>				
30-40 lbs.....	17.00 @ 18.00	18.50 @ 19.50	18.50 @ 19.50	
40-45 lbs.....	17.00 @ 18.00	18.00 @ 19.00	18.00 @ 18.50	19.00 @ 20.00
45-50 lbs.....	16.50 @ 17.50	17.00 @ 18.00	17.00 @ 18.00	18.00 @ 19.00
50-60 lbs.....	15.50 @ 16.50	16.00 @ 17.00	16.00 @ 17.00	17.00 @ 18.00
<b>LAMB, Good:</b>				
30-40 lbs.....	16.00 @ 17.00	17.50 @ 18.50	18.00 @ 19.00	18.00 @ 19.00
40-45 lbs.....	16.00 @ 17.00	17.00 @ 18.00	17.50 @ 18.00	18.00 @ 19.00
45-50 lbs.....	15.50 @ 16.50	16.50 @ 17.50	16.50 @ 17.50	17.50 @ 18.50
50-60 lbs.....	14.50 @ 15.50	15.50 @ 16.50	15.00 @ 16.50	16.50 @ 17.50
<b>LAMB, Commercial:</b>				
All weights.....	15.00 @ 16.00	15.00 @ 17.00	15.50 @ 17.00	16.50 @ 18.00
<b>LAMB, Utility:</b>				
All weights.....	14.00 @ 15.00	14.50 @ 16.50	14.00 @ 16.00	
<b>MUTTON (Ewe), 70 lbs. down:</b>				
Good.....	9.00 @ 10.00		10.00 @ 11.00	
Commercial.....	8.00 @ 9.00		8.50 @ 10.00	
Utility.....	7.00 @ 8.00		7.50 @ 8.00	
<b>Fresh Pork Outs:</b>				
<b>LOINS No. 1 (Bladeless Incl.):</b>				
8-10 lbs.....	16.00 @ 17.00	18.00 @ 19.00	17.00 @ 18.00	17.50 @ 18.00
10-12 lbs.....	16.00 @ 16.50	18.00 @ 19.00	17.00 @ 18.00	17.50 @ 18.00
12-15 lbs.....	15.50 @ 16.00	17.50 @ 18.50	16.50 @ 17.00	17.00 @ 17.50
16-22 lbs.....	14.00 @ 15.00			16.00 @ 17.00
<b>SHOULDERS, Skinned N. Y. Style:</b>				
8-12 lbs.....	13.00 @ 13.50		14.00 @ 15.00	
<b>BUTTS, Boston Style:</b>				
4-8 lbs.....	15.50 @ 16.00		17.50 @ 18.50	17.00 @ 18.00
<b>SPARE RIBS:</b>				
Half sheets.....	12.00 @ 13.00			
<b>TRIMMINGS:</b>				
Regular.....	9.50 @ 10.00			

<sup>1</sup>Includes heler 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup>Includes koshered beef sales at Chicago. <sup>3</sup>Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia.  
<sup>4</sup>Based on 50-100 lb. box sales to retailers.  
 All quotations in dollars per hundredweight. Beef, veal, calf, lamb and mutton prices apply to straight and calculated carcass bases.

## Pennsylvania Bill Would Limit Sausage Materials

A bill introduced last week in the Pennsylvania legislature would prohibit the addition of water and ice (within limits), cereal, vegetable flour, vegetable product or cracklings in the manufacture of sausage. The bill, in part, states sausage is adulterated if:

"It contains water or ice in excess of the quantity required to bring the amount up to that which the meats from which it is prepared contain immedi-

ately after slaughter, excepting such water and ice as may be needed for the purpose of facilitating grinding, chopping, mixing and which shall in no case exceed 7 per cent, as determined by methods prescribed by the State Department of Agriculture.

"It contains any cereal, vegetable flour, vegetable product, or cracklings.

"It contains any coal-tar dye or any added vegetable coloring, boric acid, or borates, sulphites, sulphur dioxide, sulphurous acid, or any other substances injurious or deleterious to health."

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# Tallow Market Softens and Prices Sag; Greases Weaker

Softer tone in lard and other commodities loosens up tallow offerings at New York, while greases hold independently firm—Government prediction of reduced hog marketings arouses interest of trade.

**TALLOW.**—The tallow market at New York was moderately active and slightly easier in tone this week, although unchanged in price. It was estimated that 300,000 to 500,000 lbs. changed hands during the week. Extra sold at 5½c, unchanged from the previous sales levels, but producers had been holding firmly at the 5½c level. Consumers refused to come up in their ideas, and development of a slightly softer tone in lard, oils, and other items finally loosened up offerings of tallow from producers. It was said that more tallow was offered at 5½c than could be sold at that level. However, producers were disinclined to press offerings. Washington advices that marketings of hogs will be considerably smaller this year than last, but that slaughter supplies of cattle next spring and summer will be larger than in the same period last year attracted considerable attention.

At New York, extra was 5½c asked; special, 5½c; and edible, 5½c nominal.

The Chicago tallow market turned slightly easier this week, the recession in prices running around ¼c on the average. The lower tendency developed early in the week following a softening in the lard market, with buyers reluctant to bid but talking ½c to ¼c lower. Uncertainty prevailed among recent buyers. On Tuesday, most items were available at last paid prices, but buying interest was quiet. The easier tone continued on Wednesday, when there were scattered offerings at the list and buyers continued to refrain from active bidding. Edible tallow was offered at 5½c, f. o. b. shipping point, equal to about 5½c Chicago basis. A few tanks of prime sold at 5½c, and there was an unconfirmed report of a tank of prime at 5½c, Chicago. Tallow continued to show an easy tone on Thursday; interest was light and more product was offered at last trading prices. Tallow quotations on Thursday at Chicago were:

Edible tallow	5½@5½
Fancy tallow	5½
Prime packers	5½@5½
Special tallow	5
No. 1 tallow	4½

**STEARINE.**—Trade was rather quiet but the market was firm at New York. Oleo was quoted at 6½c, or ¼c above the previous week.

At Chicago, the market was quiet and steady. Prime oleo was 6c.

**OLEO OIL.**—Demand was quieter at

New York but the tone steady. Extra was quoted at 7¼@7½c; prime, 6½@7c, and lower grades, 6½@6¾c.

At Chicago, demand was fair and the market steady. Extra was 7c.

**GREASE OIL.**—The market was quiet and steady at New York. No. 1 was quoted at 8c; No. 2, 7½c; extra, 8½c; extra No. 1, 8½c; winter strained, 8½c; prime burning, 9½c, and prime inedible, 9c.

Grease oil quotations at Chicago were as follows: No. 1, 7½c; No. 2, 7½c; extra, 8c; extra No. 1, 7½c; extra winter strained, 8½c; special No. 1, 7½c; prime burning, 8½c; and prime inedible, 8½c. Acidless tallow oil was quoted in the Chicago market at 7½c.

**NEATSFOT OIL.**—Demand was moderate but the market steady at New York. Cold test was quoted at 15½c; extra, 8½c; extra No. 1, 8½c; No. 1, 7½c; prime, 8½c, and pure, 10½c.

Neatsfoot oil quotations at Chicago were: Cold test, 14½c; extra, 8c; No. 1, 7½c; prime, 8½c, and pure, 10½c.

**GREASES.**—An independently firm tone featured the market for greases at New York, with yellow and house trading in a fair way at 5c, the best level of the upward movement, notwithstanding a slightly less strong tone in tallow, and a reactionary trend in some of the other oils and fats. Smaller hog arrivals probably resulted in lighter production, as first hands were very firm in their ideas, and consumers needing supplies were forced to meet the market. The larger consumers showed a tendency to hold off.

At New York, yellow and house was quoted at 4½c@5c; brown, 4½c@4¾c; and choice white, 5½c nominal.

Chicago grease market, depressed by an unfavorable situation in lard and other commodities which developed early in the week, turned slightly softer this week, although the decline was not as pronounced as that in the tallow market. Buyers, satisfied that lower levels were in the offing, restricted their bids sharply. On Tuesday, a tank of white grease sold early at 5½c, Chicago; more was offered this way later in the day and remained unsold. A car drum yellow grease, 15-37 f. f. a., sold at 4½c, Chicago, and this material was offered in tanks at 4½c, last trading price. At midweek, a couple of tanks of white grease were reported at 5c, Chicago, and possibly Cincinnati. On Thursday, white grease was offered at 5c, Chicago; best bid reported was 4½c. Grease quotations on Thursday were:

Choice white grease	5
A-white grease	4½
B-white grease	4½
Yellow grease, 10-15 f. f. a.	4½
Yellow grease, 16-20 f. f. a.	4½
Brown grease	4½

## BY-PRODUCTS MARKETS

(Quotations given are basis Chicago.)  
January 23, 1941

Unsettled situation in hog market and other markets brought an unstable tone to the by-products list. Toward end of week, a nominally easier tone prevailed in a number of items.

### Blood

Blood reported selling in a small way in range shown.

	Unit
	Ammonia
Unground	\$3.00@3.10

### Digester Feed Tankage Materials

The 11@12% digester feed tankage nominally a little firmer, but very quiet on absence of offerings.

Unground, 11 to 12% ammonia	\$ 3.25
Unground, 6 to 10%, choice quality	3.30@3.50
Liquid stick	1.50

### Packinghouse Feeds

Feeds quiet and moderately steady at previous quotations.

	Carlots,
	Per ton
60% digester tankage	\$50.00
50% meat and bone scraps	45.00
Blood-meal	57.50
Special steam bone-meal	50.00

### Bone Meals (Fertilizer Grades)

No changes in this market.

	Per ton
Steam, ground, 3 & 50	\$35.00
Steam, ground, 2 & 26	32.50

### Fertilizer Materials

Some sales early in week at unchanged prices; market now nominal.

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 2.40@ 2.50 & 10c
Bone tankage, unground, per ton	20.00@22.50
Hoof meal	2.75@ 2.85

### Dry Rendered Tankage

Cracklings quiet and unchanged; offerings light.

	Per ton
Hard pressed and expeller unground, up to 48% protein (low test)	\$ .65
above 48% protein (high test)	.62½@.65
Soft pressed pork, ac. grease and quality, ton	35.00
Soft pressed, beef, ac. grease and quality, ton	32.50@35.00

### Gelatine and Glue Stocks

Market nominally unchanged.

	Per ton
Calf trimmings	\$30.00@32.50
Sinews, plucks	18.00@20.00
Cattle jaws, skulls and knuckles	30.00@32.50
Hide trimmings	16.00@17.00
Pig skin scraps and trim, per lb.	5½c

### Bones and Hoofs

No price changes indicated.

	Per ton
Round shins, heavy	\$ 50.00
light	47.50@50.00
Flat shins, heavy	42.50@45.00
light	40.00
Blades, buttocks, shoulders & thighs	37.50@40.00
Hoofs, white	35.00
Hoofs, house run, unsorted	28.00@28.00
Junk bones	25.00

### Animal Hair

Quiet and unchanged situation in animal hair market.

Winter coll dried, per ton	\$50.00@52.50
Summer coll dried, per ton	25.00@30.00
Winter processed, black, lb.	7½c@ 8½c
Winter processed, gray, lb.	7 @ 7½c
Summer processed, gray, lb.	3 @ 3½c
Cattle switches	8½c



## FERTILIZER PRICES

HAZIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 10% per unit.....	2.75
Unground fish scrap, dried, 11½% ammonia, 10% B. P. L., f.o.b. fish factory.....	nominal
B. P. L., c.i.f. spot.....	51.00
January shipment.....	51.00
Fish scrap, acidulated, 70% ammonia, 8% A. P. A., f.o.b. fish factories.....	2.50 & 50c
Soda nitrate, per net ton; bulk, ex-vessel Atlantic and Gulf ports.....	27.00
in 200-lb. bags.....	28.70
in 100-lb. bags.....	29.40
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	2.50 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	2.75 & 10c

### Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$32.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	32.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	8.50

### Dry Rendered Tankage

50/55% protein, unground.....	55c
60% protein, unground.....	55c

## EASTERN FERTILIZER MARKETS

New York, January 22, 1941.

With all markets more active during the past week, sales of tankage were made as high as \$2.65 & 10c, f. o. b. Eastern shipping points, and producers are now asking from \$2.75 to \$3.00. Several cars of dried blood sold at \$2.75, f. o. b. New York; market well cleaned up.

Last sales of cracklings were at 55c, f. o. b. New York; sellers' ideas now higher. Freight space is still hard to obtain from South America for the next 60 days and offerings are limited. A more active demand is expected from now on by fertilizer buyers.

## COTTONSEED PRODUCTS

Cottonseed received at U. S. mills for the five months ended December 31, 1940, totaled 3,553,182 tons; for the same period in 1939 the total was 3,581,713 tons. Cottonseed crushed from August 1 to December 31 totaled 2,316,980 tons in 1940 and 2,536,934 tons in 1939. Amount on hand at mills December 31 totaled 1,275,709 tons in 1940 and 1,165,405 tons in 1939.

Cottonseed products manufactured, shipped out and on hand:

CRUDE OIL:	Aug. 1, 1940 to Dec. 31, 1940	Aug. 1, 1939 to Dec. 31, 1939
Produced, lbs.....	737,717,158	789,468,443
Shipped out, lbs.....	657,862,088	775,232,708
On hand, lbs., Dec. 31.....	*176,626,130	181,900,740

REFINED OIL:	Aug. 1, 1940 to Dec. 31, 1940	Aug. 1, 1939 to Dec. 31, 1939
Produced, lbs.....	**541,784,871	†458,335,292
On hand, lbs., Dec. 31.....	633,277,540	553,701,755

CAKE AND MEAL:	Aug. 1, 1940 to Dec. 31, 1940	Aug. 1, 1939 to Dec. 31, 1939
Produced, tons.....	1,080,026	1,137,074
Shipped out, tons.....	933,827	1,037,380
On hand, tons, Dec. 31.....	175,700	219,412

\*Includes 53,924,982 lbs. held by refining and manufacturing establishments and 48,541,151 lbs. in transit to refiners and consumers August 1, 1940 and December 31, 1940 respectively.

†Includes 19,289,732 lbs. held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 7,711,537 lbs. in transit to manufacturers of shortening, oleomargarine, soap, etc. August 1, 1940 and December 31, 1940 respectively.

\*\*Produced from 570,741,541 lbs. of crude oil.

# Cotton Oil Futures Lower; Show Underlying Strength

Values down ¼c on slackening in outside buying power and professional sentiment—See smaller hog-lard reduction than anticipated—Consumer buying satisfactory.

**C**OTTONSEED oil futures backed and filled within a moderate range in New York during the past week. Trade was less active and values were about ¼c per pound below the highs of the previous week, the season's best levels. Outside buying power was less aggressive and the local professionals were inclined towards the selling side because of an easier tone in allied markets, renewed uncertainty over European developments, and a feeling of cautiousness pending clarification of the next government farm program.

Consumer demand for oils and shortening was very satisfactory and there was little or no weakening in crude, finished oil or fat prices. This steadiness, with the improvement in the market's technical position, brought new buying on a scale downwards. Buying on the declines was considered better than the selling; it was noticeable that selling pressure lightened materially on the selloffs.

Crude oil was moving slowly in the South and mills continued firm in their ideas. They paid little attention to the setback in the futures market due, according to some advices, to the fact that refiners were persistently after the oil.

**COCONUT OIL.**—The market was rather quiet at New York, and about steady. Tanks recently sold at 3½c, but the market was quoted around 3½c. The Pacific coast market was called 3@3½c.

**CORN OIL.**—Sales were reported on a basis of 7c and the market was quiet but firm at that figure. This was the best level of the upward movement. Refined oil at New York sold at 8½c.

**SOYBEAN OIL.**—It was estimated that around 50 tanks traded at 5½c and 5½c, the latter off ¼c. Mills supplied only a small percentage of the offerings.

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	5½c
White deodorized, in bbls., f.o.b. Chgo.....	7 @ 7½
Yellow, deodorized.....	7 @ 7½
Soap stock, 50% f.f.a. f.o.b. consuming points.....	1½ @ 1½
Soybean oil, f.o.b. mills, in tanks.....	5½ @ 5½
Corn oil, in tanks, f.o.b. mills.....	6 @ 7
Coconut oil, sellers tanks, f.o.b. coast.....	3
Refined coconut, bbls., f.o.b. Chicago.....	8 @ 8½

## OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	14½
White animal fat.....	12
Water churned pastry.....	12½
Milk churned pastry.....	13½
White "nut" type.....	8½
Vegetable type.....	8

and most of the offers came from resellers. Packers and refiners were buyers. There was a surprisingly good demand for bean oil and 5½c was still bid.

**PALM OIL.**—The market was quiet and steady. It was indicated that offerings were liberal for shipment but availability of future freight space was uncertain. At New York, spot Nigre was quoted at 2½c; shipment, 1½c; spot Sumatra, 2½c, and shipment, 2c.

**OLIVE OIL FOOTS.**—The market was quiet but firm at New York and quoted at 9½@10c.

**PEANUT OIL.**—Last business passed at 5½c and the market was steady at 5½@5½c. There were reports that Spain would like to release a large quantity of olive oil and replace it with peanut oil here.

**COTTONSEED OIL.**—Valley crude was quoted Wednesday at 5½@5½c nominal; Southeast, 5½c bid; Texas, 5½@5½c at common points; Dallas, 5½@5½c nominal.

Futures market transactions for the week at New York were:

### FRIDAY, JANUARY 17, 1941

	Sales	High	Low	1940	1941
February.....	9	654	652	645	bid
March.....	9	654	652	656	658
April.....	56	665	657	664	665
May.....	60	676	667	675	676
June.....	4	680	680	680	682

Sales 129 contracts.

### SATURDAY, JANUARY 18, 1941

February.....	6	663	660	650	bid
March.....	12	671	667	671	671
April.....	7	682	680	682	682
May.....	4	687	686	685	688

Sales 25 Contracts.

### MONDAY, JANUARY 20, 1941

February.....	11	665	662	656	656
March.....	21	676	669	669	670
April.....	31	687	680	680	681
May.....	4	687	686	685	688

Sales 67 contracts.

### TUESDAY, JANUARY 21, 1941

February.....	14	665	653	652	653
March.....	28	665	659	658	659
April.....	48	675	669	669	670
May.....	17	682	680	672	677

Sales 107 contracts.

### WEDNESDAY, JANUARY 22, 1941

February.....	6	665	655	654	655
March.....	30	673	661	673	674
April.....	54	684	681	683	685
May.....	4	687	686	685	688

Sales 90 contracts.

### THURSDAY, JANUARY 23, 1941

March.....	2	6.70	6.60	6.60	bid
May.....	28	6.75	6.67	6.63	bid
July.....	37	6.88	6.77	6.78	bid
September.....	16	6.93	6.84	6.84	bid

(See page 34 for later markets.)

# PROCESSING *Methods*

## How to Make Scrapple

Several packers and sausage manufacturers have recently asked for a formula and processing directions for making scrapple. This fall and winter favorite can be made from different types of meat; three formulas are given below.

**FIRST FORMULA.**—The following formula is for the manufacture of Philadelphia scrapple on a small scale. Quantities can be increased as desired. The meats used are:

- 25 lbs. pork head meat
- 25 lbs. beef (plates of good quality including fat)
- 37½ lbs. snouts
- 12½ lbs. pork rinds

An especially good product can be made with pork trimmings; the above formula is improved if a greater proportion of head meat is used with a smaller proportion of snouts. About 4 per cent pork livers can also be employed in making scrapple. The meat constitutes from 75 to 80 per cent by weight of the raw material used. Cook all meats in a jacketed kettle until they are well done and grind through ¼-in. plate.

**MEAT-MEAL MIXTURE.**—Skim grease from broth left from cooking meat; fill kettle in which scrapple is made about one-third full of broth and put in meat. Add 35 to 38 lbs. of corn meal, half yellow and half white, first thoroughly mixing the meal in a portion of warm broth to prevent lumps. Some packers use only 25 to 30 lbs. of corn meal for each 100 lbs. of meat in the scrapple formula.

Always have agitator in kettle running or man stirring while putting in corn meal and until scrapple is done. If scrapple is stirred by hand the operator should wear goggles and heavy gloves to prevent burns from hot corn meal popping out during cooking.

After meat and meal are in kettle add the following seasoning:

- 3 lbs. 12 oz. salt
- 6 oz. white pepper
- 1½ oz. mace
- 1½ oz. nutmeg
- 4 oz. sage

Consumer seasoning preferences vary with different localities. In some sections only salt and pepper are wanted; in others consumers prefer salt, pepper and sage.

**PROCESSING.**—If mixture of meat and corn meal is not of proper consistency—which should be as thick as mush—add more broth or corn meal. Cook mixture two to three hours, according to weather conditions. If weather is cold, two hours will do. When

scrapple has cooked for about two hours, or is nearly done, sprinkle 1½ lbs. of rye flour over contents of kettle and let it mix in. This makes scrapple fry brown and crisp. Excess grease which works to top of mixture during cooking should be skimmed off.

Some operators prefer to take half the corn meal called for in formula, add it to meat stock, and cook for one hour. The meat and seasoning are then added and remainder of corn meal put in kettle gradually. The mixture is cooked until it becomes quite thick.

After it is thoroughly cooked the hot scrapple is run into pans or molds. It is covered with a protective coating of rendered fat and stored in a cooler to set.

**PACKAGING.**—Transparent wrappers, parchment, cartons and artificial casings are used for packaging scrapple. The container should combine display value with the quality of imperviousness to moisture and should not be affected by action of meat juices and grease. The wrap should cling closely to the product so as to exclude air. Scrapple is often shipped in the tins in which it is molded.

Some processors put their scrapple in 1½x11-in. artificial casings. This makes an attractive and handy package which the housewife can slice easily. Scrapple is placed in the stuffer, stuffed into casings and tied off in regular manner. It is then washed with warm water followed by cold and is placed in the cooler to chill. It can be squared by placing cased pieces close together in cooler and placing a weighted board on top.

Scrapple is molded in 1- or 2-lb. molds (or in larger molds and cut to 1- or 2-lb. size) when it is to be packaged in transparent wrap. It is removed from molds after chilling and placed in transparent wrapper or, in the case of cartons, in grease-proof paper. Outer wrap or carton for scrapple should be printed attractively and should carry cooking instructions for housewives who have never used this product.

Scrapple is generally sliced like corn meal mush and fried in butter or bacon fat. It makes a fine breakfast since it contains both meat and cereal.

**SECOND FORMULA.**—Another formula calls for:

- 50 lbs. veal trimmings
- 50 lbs. lean pork trimmings
- 30 lbs. corn meal
- 10 lbs. dry milk solids, not over 1½ per cent fat
- 180 lbs. cooking water

Select the meat and place each variety in a separate net, as the cooking time may vary and the nets facilitate handling. Put enough water in kettle to

cover meats well. Cook all meats until they are tender.

Grind all meats through ¼-in. plate. Leave 180 lbs. of cooking water (approximately 22½ gallons) in kettle, start agitator or begin stirring. Sift dry milk solids and corn meal into cooking water. Cook this mixture 45 minutes and add ground meats and following seasonings:

- 5 lbs. salt
- 7 oz. white pepper
- 3 oz. rubbed sage
- 2 oz. nutmeg

Cook until the mixture is thick. (If stirred by hand, it must be stirred continuously to keep bottom and sides from sticking. Agitator must run all the time during cooking.) Pour into pans of desired size and cool.

The mixture must not be too liquid when poured in pans or the slices will crumble when fried. A mixture that will just about run when poured is of the right consistency.

Take out of pans and wrap when scrapple is set. Some manufacturers stuff loaves in artificial casings after they are thoroughly set.

**THIRD FORMULA.**—The third suggested formula requires:

- 45 lbs. pork cheek meat
- 30 lbs. pork snouts
- 25 lbs. pork skins
- 30 lbs. corn meal
- 10 lbs. dry milk solids not over 1½ per cent fat

Select meats and place each kind in separate net. Put meats in steam jacketed kettle and pour in enough water to cover. Cook slowly—pork skins until very soft, other meats until they become tender.

When cooked, run pork skins through ½-in. plate and other meat through ¼-in. plate. Leave about 22½ gallons (approximately 180 lbs.) of cooking water in kettle; start agitator or begin stirring and sift corn meal and dry milk solids into the kettle. Cook 45 minutes; add meat and seasonings:

- 5 lbs. salt
- 7 oz. white pepper
- 3 oz. rubbed sage
- 2 oz. nutmeg

Cook until thick, stirring or agitating continuously. When thick enough (mixture is just liquid enough to run when poured) pour in pans of desired size and cool. Take out of pans and wrap after chilling.

Other meats than those mentioned can be used; in fact, any odd pieces that may be on hand—left-overs from stuffer, weasand meat, beef and hog tripe, and other wholesome products can be worked in.

# HIDES AND SKINS

Packers sell extreme light Texas steers steady—Other descriptions sold or offered ½c down—Packer calf selling steady—South American market lower.

## Chicago

**PACKER HIDES.**—The packer hide market is quotable ½c lower than last week for most descriptions, with a moderate movement involving around 45,000 hides so far this week on that basis for practically all selections which shared in the movement. Extreme light Texas steers, however, sold steady, this description being rather scarce. There were additional sales at the last week-end totalling around 13,000 hides, when the decline was established on light cows and branded cows, while bulls sold steady.

Heavy branded steers have not yet moved but are available at ½c below last week's quotations. With the sagging futures market early this week, buyers were attempting to buy the heavy branded steers at a cent down; however, futures showed a recovering tendency from mid-week on and are presently 14@16 points over last Friday's close. The action of the futures market during the remainder of this week may be the governing factor.

All packers shared in the movement of native steers, a total of 11,700 mostly Jan. take-off going at 13c. A total of 6,100 mostly Jan. extreme light native steers sold at 15c, also sharing the decline.

Butt branded steers are available at 13c and Colorados at 12½c. Heavy Texas steers are offered at 13c; light Texas steers quoted 12c. These asking prices are ½c below last week but actually steady with last trading prices, since the ½c mark-up on the brands was never realized on actual trading. Extreme light Texas steers are slow making and scarce and two packers sold a total of 2,900 Dec.-Jan. at 13½c, steady with last week's nominal figure.

Heavy native cows moved in a good way previous week at 12½c and quoted unchanged. At the end of last week, 4,000 River point light native cows sold at 13½c, or ½c down, and 1,500 Cedar Rapids take-off sold at 13½c, the usual differential. Further sales this week involved 8,600 more River point light cows at 13½c and 7,400 northern points at 13c. The Association sold 5,000 Jan. light cows also at 13c. Sales of 4,700 branded cows at the week-end at 12½c established that market ½c lower; 2,300 more sold this week also at 12½c.

The old accumulation of bulls has

been cleared up during the past couple weeks and 2,700 more moved at the week-end at 8½c for native and 7½c for branded bulls; the Association sold 800 Jan. bulls same basis, and an Iowa packer also sold 4,000 bulls at those prices.

The preliminary estimate by the Tan-ners Council placed shoe production during December at 30,500,000 pairs, an increase of 6.3 percent over December 1939. If this figure was actually attained during Dec., it would be the first time during the entire year when the production in any month exceeded that of the same month a year earlier. A production of around 34,000,000 pairs is expected during Jan.

Withdrawals from Exchange ware-houses during the first 21 days of Jan. totalled 34,924 hides, as against 44,093 during same period in Dec.; warehouse stocks on Jan. 21 were down to 338,658 hides.

**OUTSIDE SMALL PACKER.**—The market on outside small packer all-weights is quotable around 12½@12¾c selected basis natives, brands ½c less, for the usual run of offerings around 48@50 lb. avge., while 46 lb. avge. are said to be salable at possibly 12½c. Most offerings are running fairly heavy average. Bid of 12c, f.o.b. outside point, was made for some 50 lb. avge. of fairly good take-off, with 12½c asked; other lots of less desirable take-off reported available at 12½c.

**PACIFIC COAST.**—Trading was re-

sumed at market e packers so 11c, flat, f Angeles.

**FOREIGN.** After two which tim ing, tradi lished t 1½@1¾c good part teels of figured as New York 14½c pa of 25,000 81 pesos o same desc

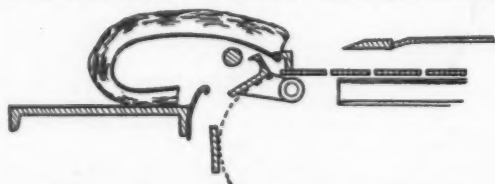
**COUNTY.** what spot try hides to be over having di little tra served to prices on showed no Untrimme avge. las Chgo. He but held a weights 11½@12c 13½@13¾ 6½@6¾c flat, trim higher. A

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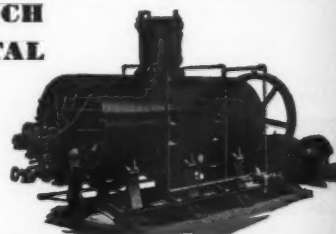
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sumed at lower levels in the Coast market early midweek when Vernon packers sold about 7,000 Dec. hides at 11c, flat, for steers and cows, f.o.b. Los Angeles.

**FOREIGN WET SALTED HIDES.**—After two weeks of quietness, during which time hides have been accumulating, trading around mid-week established the South American market 1½¢@1¾¢ lower, on buying credited in good part to interests in the States. A total of 28,000 Argentine standard steers moved at 90 pesos, variously figured as equal to 13¼¢ to 13¢ c.i.f. New York, as against 99½ pesos or 14½¢ paid two weeks back. A total of 25,000 reject heavy steers moved at 81 pesos or about 12¼¢, and 8,000 more same description at 82 pesos or 12¢ c.

**COUNTRY HIDES.**—There is a somewhat spotty interest reported in country hides but trading does not appear to be overly active, buyers and sellers having difficulty in getting together. A little trading in packer light cows served to firm sellers' ideas of asking prices on country stock, while buyers showed no particular anxiety to pay up. Untrimmed all-weights around 47 lb. avge. last sold at 10½¢, flat, del'd Chgo. Heavy steers and cows are slow but held around 9c flat, trimmed. Buff weights are quoted trimmed around 11½¢@12c. Trimmed extremes range 13¼¢@13½¢, selected. Bulls quoted 6¼¢@6½¢ flat. Glues listed 8¼¢@8½¢ flat, trimmed, some asking ¼¢@½¢ higher. All-weight branded 9¼¢@9½¢.

**CALFSKINS.**—Three packers disposed of a good part of their Jan. production of calfskins this week at steady prices for northern heavies and also for lights; one packer included a few River point heavies at ½¢ down. One seller moved 15,000, and another 4,600 Jan. northern heavy calf 9½/15 lb. at 27c; one lot of 3,000 Jan. lights under 9½ lb. sold at 23c, all steady. One packer sold entire Jan. production, around 10,000, basis 27c for northern heavies, 25½¢ for River heavies, and 23c for lights.

Chicago city 8/10 lb. calfskins are offered at last trading price of 20c, with buyer interest indicated at 19½¢ although not definitely bid; bid of 22½¢ in market for the 10/15 lb., with 23c last paid and asked. Straight countries quoted 14½¢@15c flat. Car of Chgo. city light calf and deacons was reported at end of last week at \$1.40.

**KIPSKINS.**—Packers are well sold up to end of Dec. on kipskins, with 20c last paid for northern natives and 18c for northern over-weights, southern bringing a cent less, and 15c for branded kips. There is some interest reported in Jan. kips, and according to buyers, steady prices would be acceptable.

Last reported trading in Chgo. city kipskins was at 18c, and a few reported offered this basis; one collector moved 1,500 over-weights early this week at 15½¢. Straight countries 13¼¢@14c.

Packers sold their Jan. regular slunks this week, with a few Dec. included, at

85c for a total of around 14,000, or 5c over last actual trading price.

**HORSEHIDES.**—Routine trading seems to keep the horsehide market fairly well cleaned up, with demand and supply about in balance. Good city renderers, with manes and tails, are quoted \$6.15@6.30, selected, f.o.b. nearby shipping points; ordinary trimmed renderers range \$5.90@6.10, del'd Chgo., some quoting 10c higher for better lots; mixed city and country lots \$5.60@5.75, Chgo.

**SHEEPSKINS.**—Dry pelts quoted 20¢@21½¢ per lb., del'd Chgo., for full wools. There is a steady outlet for current light offerings of packer shearlings and one house reports moving a car this week at \$1.65 for No. 1's, \$1.15 for No. 2's and 65c for No. 3's; some quote 5c higher on all grades, due to variation in quality of current offerings. Pickled skins are quoted around \$5.50 per doz. last paid for packer production, with heavy ribby skins and sheep out; some range 25c up or down from this figure, depending upon grading, with badly cockled skins out. The market on good mid-west packer late Jan. woolled pelts is quoted around \$2.70@2.85 per cwt. live weight basis, with recent sales understood to have been made in this range. Outside small packer pelts quoted around \$2.00@2.10 each.

#### New York

**PACKER HIDES.**—Three New York packers each sold a car Jan. native

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steers this week at 13c, and one was credited with moving a few heavy average natives at 13½c. Jan. branded steers are still held and are expected to follow whatever action is taken in the western market.

**CALFSKINS.**—No calfskin sales by eastern collectors have come to light so far this week; market quoted nominally around \$1.70@1.80 on collectors' 5-7's, \$2.50@2.60 on 7-9's and \$3.75@3.80 on 9-12's. Late last week, packers sold 3,000 of the 5-7's at \$2.00 and 2,000 of 7-9's at \$3.00; 2,000 packer 9-12's sold this week at \$4.10, steady; 2,000 packer 12/17 veal kips sold late last week and 1,500 more this week, all at \$4.55; 2,000 of the 12/17 buttermilks sold this week at \$3.95.

### ARMY RATION CHANGED

Canned carrots and peas can no longer be used in making canned meat and vegetable stew for the U. S. Army, according to an announcement by the Chicago Quartermaster depot. Under the present specifications, all contracts awarded for this Type "C" field ration, will stipulate the use of fresh carrots. Previously, bidders were given the privilege of using either canned or fresh carrots.

According to Dr. Jesse H. White, technical meat expert of the Chicago Quartermaster depot, the change was made because of the improved flavor and color resulting from use of fresh carrots. However, he stated, that this change will have but little effect, as most packers have indicated that they have been using fresh carrots in the processing of the product. Peas have been eliminated entirely from all Army canned meat foods. This change resulted because it was necessary for packers to use canned peas, which disintegrated and caused an unpleasant color in the cooked product.

### TALLOW FUTURE TRADING

N. Y. Closing Prices

Monday, Jan. 20.—Mar. 5.60@5.80; May 5.70@5.90; June 5.80 sale; July 5.85@6.00; one lot.

Tuesday, Jan. 21.—Mar. 5.45@5.70; May 5.55@5.75; June 5.60@5.80; July 5.70@5.85; no sales.

Wednesday, Jan. 22.—Mar. 5.45@5.70; May 5.55@5.75; June 5.60@5.80; July 5.70@5.85; no sales.

Thursday, Jan. 23.—Mar. 5.45; June 5.60@5.80; July 5.70@5.85; no sales.

Friday, Jan. 24.—Mar. 5.45@5.70; May 5.55@5.70; July 5.60@5.80; Sept. 5.70@5.85.

### ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to January 23, 1941: To the United Kingdom, 38,709 quarters, to the Continent, none. Last week to the United Kingdom 53,737 quarters.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Lard was quiet and about steady during the latter part of the week on small hog receipts, with firmer hog prices offset temporarily by quieter demand for meats.

### Cottonseed Oil

Cotton oil backed and filled, pending developments on farm legislation in Washington, and the next move abroad. Crude oil was quiet; Southeast 5½¢@5½¢ lb.; Valley, 5½¢ lb. nom.; Texas, 5½¢@5½¢ lb.

Quotations on bleachable cottonseed oil at close of New York market Friday were: Mar. 6.61@6.63; May 6.69; July 6.79@6.80; Sept. 6.84@6.85; 27 sales; closing steady.

### Tallow

New York extra tallow, 5½¢ lb.

### Stearine

Stearine was quoted 6½¢ lb.

### Friday's Lard Markets

New York, January 24, 1941.—Prices are for export. Lard, prime western, 6.10@6.20c; middle western, 6.00@6.10c; city, 5½¢@5½¢, refined continent, 7½¢; South American, 7½¢@7½¢; Brazil kegs, 7½¢@7½¢; shortening, 8½¢.

## NEW YORK HIDE FUTURES

Closing Prices

Monday, Jan. 20.—Mar. 12.80@12.82; June 12.48; Sept. 12.38; Dec. 12.33 n; 87 lots; 16@22 lower.

Tuesday, Jan. 21.—Mar. 12.78; June 12.45@12.51; Sept. 12.35 n; Dec. 12.30 n; 118 lots; 2@3 lower.

Wednesday, Jan. 22.—Mar. 13.02@13.10; June 12.67@12.70; Sept. 12.60@12.70; Dec. 12.55 n; 64 lots; 22@24 higher.

Thursday, Jan. 23.—Mar. 13.04@13.06; June 12.74; Sept. 12.64 n; Dec. 12.59 n; 136 lots; 2@7 higher.

Friday, Jan. 24.—Mar. 12.98@13.00; June 12.68@12.69; Sept. 12.57@12.63; Dec. (1941) 12.52n; 29 lots; 6@7 lower.

## CANADIAN STORAGE STOCKS

Stocks of meat in storage in Canada on January 1, 1941 were:

	Jan. 1, 1941, lbs.	Dec. 1, 1940, lbs.	Jan. 1, 1940, lbs.	5-yr. Jan. 1 avg., lbs.
Beef	19,233,027	20,162,207	26,783,890	22,065,802
Veal	3,638,595	4,911,174	3,893,077	3,764,081
Pork	60,655,200	53,125,095	43,999,915	45,777,402
Mutton and lamb	5,159,104	5,628,185	6,185,953	5,906,493

\*Preliminary figures. \*\*Revised figures.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Jan. 24, 1941, with comparisons:

	PACKER HIDES	Week ended Jan. 24	Prev. week	Cor. week 1940
Hvy. nat. str.	@13	@13½	@12½	@12½
Hvy. Tex. str.	@13	@13½	@12½	@12½
Hvy. butt brnd'd str.	@13	@13½	@12½	@12½
Hvy. Col. str.	@12½	@13	@12½	@12½
Ex-light Tex. str.	@13½	13	@13½	@12½
Brnd'd cows	@12½	@13	@12½	@12½
Hvy. nat. cows	@12½	@12½	@12½	@12½
Lt. nat. cows	@13½	13½	@14	@13
Nat. bulls	@8	@8	@8	@8
Brnd'd bulls	@7	@7	@7	@7
Calfskins	@23	23	@27	28
Kips, nat.	@20	@20	@20	@20
Kips, ov-wt.	@18	@18	@18	@18
Kips, brnd'd	@15	@15	@15	@15
Slunks, reg.	@85	85	@90	@120
Slunks, hris.	@60	55	@60	@65

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	12½	12½	@12½	@12½
Branded	11½	11½	@12½	@12½
Nat. bulls	7½	7½	@7	8½
Brnd'd bulls	7	7	@7½	8
Calfskins	20	20	@23	20
Kips	@18	@18	@18	@18
Slunks, reg.	@75	75	@80	1.00@1.10
Slunks, hris.	@50	@50	@50	@50

### COUNTRY HIDES

Hvy. steers	@9	@9	@9	@9
Hvy. cows	@9	@9	@9	@9
Bulls	11½	11½	@12	11½
Extremes	13½	13	@13½	13
Bulls	6¼	@6¼	@6¼	7
Calfskins	14½	14½	@15	@15
Kipskins	13½	13½	@14	@14
Horsehides	5.60@6.30	5.60@6.30	4.50@5.25	

### SHEEPSKINS

Pkr. shearings	1.05@1.70	1.65@1.70	@1.35
Dry pelts	@21½	19½@20½	17

## CHICAGO COTTON OIL

Closing Prices

Monday, Jan. 20.—Jan. 6.60 b; Mar. 6.60 b; May 6.67 b; July 6.75 b; cash 6.60 b.

Tuesday, Jan. 21.—Jan. and Mar. 6.60 ax; May 6.55 ax; July 6.65 ax; cash 6.50 b-6.60 ax.

Wednesday, Jan. 22.—Jan. and Mar. 6.55 b; May 6.65 b; July 6.75 b; close 6.55 b-6.75 ax.

Thursday, Jan. 23.—Jan. 6.55 b; Mar. 6.55 b; May 6.65 b; July 6.75 b; cash 6.55 b 6.75 ax.

Friday, Jan. 24.—Mar. 6.55b; May 6.65b; July 6.75b; cash 6.55b@6.75ax.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 18, 1941, were 6,205,000 lbs.; previous week 5,346,000 lbs.; same week last year 4,871,000 lbs.; Jan. 1 to date, 13,648,000 lbs.; same period last year, 15,413,000 lbs.

Shipments of hides from Chicago for week ended January 18, 1941, were 5,812,000 lbs.; previous week 4,893,000 lbs.; same week last year 5,309,000 lbs.; Jan. 1 to date, 12,935,000 lbs.; same period last year, 13,935,000 lbs.

## Meat Canners' Exhibits

(Continued from page 10.)

canned meats and the other to lard and refinery items. Feature of the canned meat display, in charge of Gus Roberts, was the newly designed line of labels, characterized by horizontal bands in red, white and blue. A number of the labels carried listing of ingredients and others will do so in the near future, according to Mr. Roberts. Natural color illustrations and serving suggestions appear on the labels. At the refinery display, Cudahy guests were invited to make a souvenir recording. Other Cudahy men on hand to make visitors feel at home and describe the company's line were H. H. Smith, jr., L. C. Steele, J. K. Davenport, J. G. Richardson, J. R. Manella, J. H. Weiss, J. W. Breathed, J. E. Faerber and C. H. McClelland.

**DERBY FOODS, INC.**—Darb, a chopped cured pork product packed in a 12-oz. can with key opener, was a newcomer in the Derby display this year. The company, a pioneer in informative labeling, also showed its vienna style sausage, tamales, spreads, ox tongue, spaghetti with meat sauce and other items in tin and glass. Derby men at the company's Stevens hotel headquarters included C. W. Beilfuss, president, H. R. Clarke, city sales manager, Q. D. Pierce, A. O. Lane and F. E. Lyon.

**EMMART FOOD PRODUCTS CO.**—To the disappointment of many visitors, J. C. Robinson of Atlanta, president of Emmart, was ill at home and unable to attend this year's convention. In his stead, the company's line of more than 20 items in tin and glass, packed under the Quality and Mity-Nice brands, was shown by Thomas H. Grady of the Chicago office. Mammy Style hash in 5-, 10½- and 16-oz. cans was a new item.

**FOELL PACKING CO.**—This organization surprised guests with the largest and best canners' convention display it had shown for a number of years. The exhibit consisted principally of spiced pork in 12-oz. tins, and included about 200 private brands put up by the company. William J. Foell, president, headed the convention delegation, assisted by M. S. Jerolaman, vice president, Donald B. Jerolaman, secretary and treasurer, and Lawrence E. Goulet.

**P. T. GEORGE & CO.**—A full line of canned, glass packed and vacuum packed items was displayed by this Kingan & Co. subsidiary, and executives reported that the brand has enjoyed very favorable acceptance. Chaperoning the display were D. J. McVey, canned meat division sales manager, C. W. Power, P. T. George sales division, and E. L. Wilkes. The new labels shown included listing of ingredients.

**J. S. HOFFMAN CO.**—Visitors to the J. S. Hoffman Co. headquarters at the convention found J. E. Staren, advertising manager, meat division, and J. W. Klopfer, sales manager, in a holiday mood, with the company engaged in celebrating its twenty-ninth anniversary. Although no formal display of the company's cheese, canned meats or other product was shown, Hoffman visi-

tors found plenty of interest to talk about, not the least interesting of which was the story of how the company, beginning in a modest way in 1912, has shown consistent growth through devotion to its ideal of service and quality.

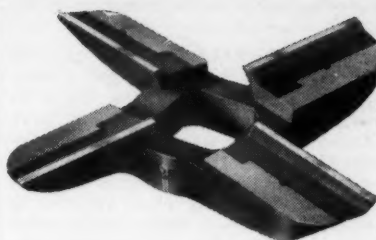
**GEO. A. HORMEL & CO.**—A larger than usual display was shown at the convention this year in the Hormel room headquarters. Featured among the items included were Spam, tongue, Dinty Moore beef stew, little pork sausage, corned beef hash, wieners, canned ham and other items. A profusion of point of sale material and current advertising from national magazines covered the walls of the Hormel suite, supplemented by promotional displays used in connection with the popular Hormel radio program. The company was represented by T. H. Hocker, purchasing agent and board member, William D. Todd, sales manager, Jean L. Vernet and J. J. McCormick.

**ILLINOIS MEAT CO.**—Dominated by a display dramatizing the company's extensive radio activities, the canned meat display of Illinois Meat Co. included the Broadcast line of corned beef, deviled ham, chili con carne, corned beef hash and other items, as well as Redi-Meat, new spiced pork product, and ham a la king. The line attracted much attention in new yellow and black labels with strong shelf appeal. Company executives stated that future labels will carry listing of ingredients. C. E. Martin, C. W. Swallow, J. E. Caron, H. L. Knowles, E. F. Meier and Leo Hecht were on hand to describe the company's line and its merchandising activities.

**KINGAN & CO.**—This large Indianapolis packer, an important factor in the canned meats field, repeated, with some modifications, the highly attractive display shown last year of its Kingan Reliable line of canned meats and glass packed items. The Kingan labels, which were among the first to adopt full-color product illustrations, will soon carry listings of ingredients, executives stated. Among the Kingan men present at the convention headquarters were D. J. McVey, sales manager of the canned meat division, W. F. King, in charge of production on canning operations, Dale McCune, merchandising section, E. S. Schaid, canning sales division, C. W. Power and E. L. Wilkes.

**LIBBY, McNEILL & LIBBY.**—The attractive display of Libby, McNeill & Libby, featuring canned product passing in review on two vertical conveyors, called attention to the fact that the company is observing its seventy-third anniversary, having been founded in 1868. Canned cocktail style pork sausage and canned vienna sausage were among the items shown. J. R. Vander Veer of the canned meat department was on hand to talk about Libby meat items.

**LOYAL PACKING CO.**—Showing the Loyal and Lucky Strike brands of prepared meats in tin and glass at the Loyal Packing Co. headquarters were S. R. Powell, president, J. F. Jack, J. J. McVady, R. F. McVady, E. M. Ireland, F. M. Matthews and Z. M. Hendricks. Colorful new labels, which include list-



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ing of ingredients, added interest to the line.

**JOHN MORRELL & CO.**—High point of interest in the canned meat display of John Morrell & Co. was the company's group of six new E-Z-Serve canned meat loaves. Included in the group are liver loaf, ham loaf, pork loaf, corned beef loaf, tongue loaf and veal loaf. Weighing from 11½ to 12 oz., the loaves are recommended "for delicious, easily prepared luncheons, dinners or midnight snacks." They are packed in lithographed cans illustrating the product, ideas for serving it, etc., and listing ingredients. Four illustrated recipes are given on each can. Snack, all-purpose pork product, Sznka Polish style ham and numerous other canned items were also shown, as well as a display of Red Heart dog food. Morrell Savory Foods division men at the display were H. R. Critchley, divisional manager, Chicago area, W. F. Stilwell, district manager, St. Louis area, T. W. Bailey, J. K. Kloeher, E. F. Paxson, F. C. Raney, F. P. Cummings, Ned Tucker, O. T. Dvorak and H. S. Jones.

**REPUBLIC FOOD PRODUCTS CO.**—This company showed its full line of Red Seal items packed in tin and glass. The line is now making its appearance with new labels which combine a color illustration of the product ready to serve, recipes, and a panel recommending other Red Seal items. Several of the labels now carry listing of ingredients

and all will do so when the change-over is completed, company officials said. The Republic delegation was headed by John M. Clair, vice president, who was assisted by J. Emmett Clair, sales manager, T. H. Grady, jr., assistant sales manager, and J. V. Greene.

**STAHL-MEYER, INC.**—The Stahl-Meyer firm was showing a unique item—a 2-lb. imported style cooked ham, packed in natural juices in a tin having the same shape as the conventional Polish style ham container. Proudly exhibited by C. A. Cordero, sales manager of the company, and Otto Eschenheimer, superintendent, the diminutive new product attracted much favorable comment.

**SWIFT & COMPANY.**—Following its long-established custom of playing the genial host at the canners' convention, Swift & Company again maintained headquarters where visitors could relax and enjoy helpings of Swift's Premium ham and other products, with all the trimmings. Guests were glad to see William A. Denissen, head of the company's restaurant service division, who again dispensed the hospitality. The Swift display was devoted primarily to Prem, the company's popular new cured pork product, for which a nation-wide sandwich-naming contest is to be launched on February 5. Guests were invited to sample one of the special sandwiches, incorporating Prem, French toast, currant jelly and chopped nuts, and participate in a "pre-vue" contest, with

prizes totaling \$75 for the best names submitted during the convention. Swift men present at the Stevens hotel headquarters during the show were R. H. Gifford, branch house sales manager, J. A. Revelle, plant sales manager, K. F. Vance, A. M. Stoeber, C. G. Hegburg, T. C. Tait and W. A. Holton.

**WM. UNDERWOOD CO.**—Well known among the nation's meat consumers for its deviled ham, the Wm. Underwood Co. was represented at the canners' convention by W. J. Underwood, F. A. Harding and H. C. Wells. Deviled ham and several other canned items were shown.

**UNITED PACKERS, INC.**—This company offered an attractive display of its Red Crown line of 24 meat products in tin and glass, among which were a corned beef spread developed recently, veal loaf, vienna sausage, tamales, corned beef hash, pigs feet and other items. Saul Manaster, sales manager, D. P. Brogan, southern district representative, and W. T. Fry, southwestern representative, described the line to those viewing the exhibit.

**WILSON & CO.**—Wilson's popular Certified line of prepared meats in tin and glass greeted exhibit visitors this year in colorful new informative labels, just off the press. Taking their motif from the company's Mor can, which utilizes "Wilson orange," the new labels use this color at the bottom and shade off gradually to a near-white at the top. Colorful product illustrations show

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— PRICE

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407 South Dearborn St. Chicago, Ill.

the contents ready for the table, with the suggestion, "delicious when served as illustrated." Recipe suggestions and ingredient listing are other features of the new labels. Other Wilson exhibits were devoted to the company's Sinclair Fidelity line of canned products and to Ideal dog food. The latter incorporated moving displays and also showed samples of the ingredients which go into this "seven-course meal." Proudly showing off the new labels and other points of interest were E. A. Ellendt, head of the canned meat department; P. J. Barry, J. M. Sheridan, C. J. Mesinger, W. M. Kaspar, W. A. Johnson, F. C. McAvoy, Fidelity canned meat division; M. J. Daly, W. Wells, R. M. Smith, Ideal division, and C. M. Rudy and Walter Schwartz.

### CANADIAN 1940 LIVESTOCK

Hog marketings in Canada during 1940 reached an all-time high and marketings of cattle, calves and lambs showed substantial increases over 1939. Hog marketings in 1940 totaled 5,590,366 head against 3,701,061 in 1939. Cattle marketings totaled 1,149,255 head compared with 1,081,976 during 1939; calves totaled 829,621 compared with 790,461, and sheep and lambs, 762,875 compared with 745,508. Hog receipts were the heaviest in the history of the Dominion, increasing 48.2 per cent over the number in 1939.

## Dealers Laud Meat Campaign; See Good Consumer Reaction

**R**ETAILERS in all sections of the country are showing mounting enthusiasm for the meat industry's advertising and merchandising campaign, according to reports received by the American Meat Institute from members of the merchandising staff who are currently conducting retailer meetings in more than 170 key cities.

"This meat campaign is really something to talk about," said one midwestern retailer. "From the information given us about the national magazine and newspaper advertising, consumers are going to learn so many new, factual things about meat that they'll never forget it. And with the promotions that are scheduled, plus the display material we will have—I don't see how it will be possible for any retailer, if he co-operates, not to get an increase in sales."

At each of the retailer meetings, "Meat Marches On," the Institute's new sound slide film, and "Meat and Romance," a motion picture provided by the National Live Stock and Meat Board are shown. Both pictures have had enthusiastic reception, and many requests have been received for showings of "Meat and Romance."

Local advertising by retailers also

indicates wholehearted cooperation with the campaign. The manager of one group of markets reported that the campaign has definitely increased his meat business; he is using mats provided by the Institute in advertising of 145 units of his organization.

Merchandising material in stores and advertisements in national magazines attract widespread attention from consumers, according to other comments. One retailer said, "I have had women call and order a beef roast because of the advertisement which appeared in *Life* magazine on January 13th."

One of the most popular pieces of point-of-sale material provided to dealers is the new vitamin chart showing the Vitamin B content of meat. One retailer mounted the chart, encased it in cellophane, and placed it in the center of his front window. "We did this," he said, "to capitalize fully on the 'natural' we have now in the meat business, the natural vitamin content of meat."

Hundreds of requests are being received by the Institute each week from students, dietitians, and others for copies of the vitamin chart, meat recipes, and further information concerning the nutritional value of meat.

### TO MAKE DRY SAUSAGE

There are 42 dry sausage formulas in "Sausage and Meat Specialties," THE NATIONAL PROVISIONER'S handbook.



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# VIKING

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# LIVESTOCK MARKETS *Weekly Review*

## Hog Marketings Will Be Smaller in 1941

HOG marketings in the 1941 calendar year will be considerably smaller than in 1940, according to a report by the U. S. Bureau of Agricultural Economics. The decrease for the period January-September from a year earlier will reflect the 10 per cent decline in the number of pigs raised in 1940, and the relatively large marketings of 1940 spring pigs before January 1 this year.

In the late months of 1941, the decline in marketings from the level of a year earlier will be partly a result of the prospective decrease in the 1941 spring pig crop. With a substantially higher level of consumer incomes in 1941 than in 1940, as well as smaller hog marketings, prices of hogs are expected to average higher this year than last.

### Abnormal Decline Expected

The seasonal decline in hog marketings now under way will continue during the next few months, and probably will be greater than usual for this season of the year. With the marked reduction in the 1940 fall pig crop from that of 1939, the seasonal increase in marketings in late spring and early summer of this year may be smaller than usual.

Hog prices rose sharply in late December and in the first half of January as the weekly rate of hog marketings fell off from the high level of early December. The rise in prices has been reflected in considerable improvement in the ratio of hog prices to corn prices. By mid-January the ratio had risen to somewhat above the long-time average, and is now favorable for hog producers for the first time in more than a year.

## CHICAGO TRUCK RECEIPTS

Livestock received by truck at the Chicago Union Stock Yards during 1940 reached a new high, according to O. T. Henkle, vice president and general manager of the Union Stock Yards and Transit Co. Trucks hauled 1,029,965 head of cattle, 131,527 calves, 2,668,695 hogs and 294,922 sheep which were sold on the Chicago market in 1940, an increase of more than 23 per cent over the previous high year, and a volume greater than that received at any other marketing center.

According to Mr. Henkle, livestock was trucked to the Chicago market from 17 states. The average haul of all such shipments was about 120 miles. Cattle moved the farthest, calves and hogs about the same, and sheep the shortest distance.

The record day's receipts of hogs by trucks arrived at Chicago on January 16, 1940 when 26,211 were unloaded. This was also the peak day for the number of trucks, with a total of 1,423. December 30, 1940 brought a record cattle run for the year, 9,598 head, but on January 7, 1941 this figure was surpassed by the arrival of 9,729 head of trucked-in cattle.

## GERMAN HOG EXPANSION

Expansion of hog breeding and feeding in Germany this winter, as a result of the large domestic 1940 potato crop, is indicated in recent reports to the office of foreign agricultural relations, U. S. Department of Agriculture. In November farmers were being urged to buy suckling pigs for fattening at seasonally low prices. Further improvement in the domestic feed situation is expected through the importation of corn from some of the southeastern European countries. Lack of protein

feed hampers farmers, but this difficulty may be overcome by careful apportionment of skimmed milk to young animals and sows, and by greater use of pasture and green fodder as well as mixed feed crops and legumes.

The latest available estimate of hog numbers in Germany, including the Saar, was 25,200,000 head in December, 1939, an increase of 7 per cent over the number in that country on the same date in 1938.

## SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during December, by stations:

	Cattle	Calves	Hogs	Sheep and Lambs
Chicago <sup>1</sup> ..	118,438	24,222	701,728	196,808
Denver ...	8,568	1,765	56,851	20,327
Kansas City ....	58,239	19,176	275,297	78,514
New York <sup>2</sup> ..	40,024	56,003	251,028	244,071
Omaha ...	64,739	4,783	292,287	88,336
St. Louis <sup>3</sup> ..	51,686	33,139	428,822	40,441
Sioux City ..	31,138	979	238,747	71,360
South St. Paul <sup>4</sup> ...	58,137	46,536	301,377	76,163
All other stations.	426,768	250,132	3,427,420	569,777
Total:				
Dec., 1940.	857,727	436,755	6,063,357	1,415,804
Dec., 1939.	778,408	381,131	5,236,421	1,388,705
12 months ended December, 1940 ..	9,736,130	5,358,695	50,897,801	17,351,157
1939 ....	9,446,303	5,264,058	41,367,825	17,241,087

<sup>1</sup>Includes Elburn and Ottawa, Ill. <sup>2</sup>Includes Jersey City and Newark, N. J. <sup>3</sup>Includes National Stock Yards and East St. Louis, Ill. <sup>4</sup>Includes Newport and St. Paul, Minn.

## RECEIPTS AT 12 MARKETS

Receipts of salable cattle, calves, hogs and sheep at twelve public markets during December:

	Dec. 1940	Nov. 1940	Dec. 1939
Cattle .....	729,183	746,935	809,545
Calves .....	163,709	193,482	152,306
Hogs .....	1,733,892	1,770,714	1,885,517
Sheep .....	781,409	780,897	702,985



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## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., Jan. 23, 1941.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog demand was strong early in the week but later was quite slow, with current prices from 5@15c under last week's close.

### Hogs, good to choice:

100-150 lb.	\$7.15@7.95
150-200 lb.	7.65@8.15
200-250 lb.	7.95@8.15
250-300 lb.	7.60@7.95
300-350 lb.	7.45@7.80
350-400 lb.	7.30@7.65
400-500 lb.	7.20@7.50

### Sows:

350 lbs. down	\$6.70@7.00
350-400 lb.	6.50@6.90
400-500 lb.	6.30@6.75

Receipts of hogs at Corn Belt markets for week ended January 23, 1941:

	This week	Last week
Friday, Jan. 17	62,500	36,500
Saturday, Jan. 18	35,700	29,900
Sunday, Jan. 20	23,400	38,300
Tuesday, Jan. 21	38,400	21,400
Wednesday, Jan. 22	33,000	17,500
Thursday, Jan. 23	29,600	29,300

## NEW YORK LIVESTOCK

Livestock prices at New York, Wednesday, January 22, 1941, as reported by the U. S. Agricultural Marketing Service:

### CATTLE:

Steers, common to medium	\$10.25@11.25
Cows, medium	6.75@7.50
Cows, cutter and common	5.50@6.50
Bulls, good	7.75@8.25
Bulls, medium	6.75@7.25

### CALVES:

Vealers, good and choice	\$13.00@15.50
Vealers, common and medium	8.50@11.00
Vealers, culls	6.00@8.00
Calves, medium to good	8.25@8.75
Calves, common	7.25@7.75

### HOGS:

Hogs, good and choice, 188-lb.	\$8.80
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### LAMBS:

Lambs, medium	\$9.50
Ewes	4.00

Receipts of salable livestock at Jersey City public market for the week ended with January 18:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	2,438	310	751	751
Total, with directs	7,282	12,913	22,737	50,247
Previous week:				
Salable receipts	2,545	2,015	300	561
Total with directs	8,925	10,864	21,175	48,877

\*Including hogs at 41st street.

## RECEIPTS AT CHIEF CENTERS

Receipts for week ended January 18:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Jan. 18	205,000	465,000	227,000
Previous week	210,000	541,000	275,000
1940	171,000	578,000	255,000
1939	185,000	443,000	298,000
1938	219,000	542,000	318,000

### At 11 markets:

	Hogs
Week ended Jan. 18	393,000
Previous week	450,000
1940	507,000
1939	366,000
1938	478,000
1937	301,000

### At 7 markets:

	Cattle	Hogs	Sheep
Week ended Jan. 18	143,000	339,000	163,000
Previous week	144,000	393,000	189,000
1940	117,000	440,000	174,000
1939	122,000	324,000	187,000
1938	152,000	425,000	217,000

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, January 23, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted). CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

### BARROWS AND GILTS:

#### Good-choice:

120-140 lbs.	\$6.75@7.50	\$5.85@7.25			\$7.00@7.50
140-160 lbs.	7.25@8.00	6.85@7.75	\$7.35@7.75	\$7.40@7.80	7.25@7.70
160-180 lbs.	7.75@8.30	7.50@8.20	7.50@7.85	7.70@8.00	7.60@8.00
180-200 lbs.	7.90@8.30	8.10@8.25	7.65@8.00	7.85@8.10	8.00 only
200-220 lbs.	8.10@8.35	8.10@8.25	7.85@8.00	7.85@8.10	8.00 only
220-240 lbs.	8.10@8.35	8.10@8.20	7.65@8.00	7.80@8.00	7.90@8.00
240-270 lbs.	8.00@8.25	7.80@8.15	7.65@7.75	7.65@7.90	7.90@7.95
270-330 lbs.	7.85@8.10	7.60@7.90	7.50@7.75	7.50@7.80	7.80@7.90
300-330 lbs.	7.75@8.00	7.50@7.75	7.40@7.55	7.45@7.65	7.80@7.90
330-360 lbs.	7.60@7.85	7.40@7.65	7.30@7.45	7.40@7.55	7.55@7.80

#### Medium:

160-220 lbs.	7.35@8.10	7.00@8.00	7.25@7.65	7.60@7.90	7.50@8.00
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### SOWS:

#### Good and choice:

270-300 lbs.	7.40@7.60	7.15@7.35	6.85@7.00	6.95@7.10	7.05@7.10
300-330 lbs.	7.35@7.50	7.15@7.35	6.85@7.00	6.95@7.10	7.05@7.10
330-360 lbs.	7.25@7.40	7.10@7.35	6.75@7.00	6.85@7.00	7.05@7.10

#### Good:

360-400 lbs.	7.15@7.35	7.00@7.30	6.75@7.00	6.75@6.90	7.05@7.10
400-450 lbs.	7.00@7.25	6.80@7.15	6.65@6.85	6.65@6.85	7.00@7.10
450-500 lbs.	6.85@7.10	6.75@7.00	6.65@6.75	6.60@6.75	7.00@7.05

#### Medium:

250-500 lbs.	6.25@7.00	6.15@7.00	6.25@6.75	6.50@6.90	6.85@7.00
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### PIGS (Slaughter):

Med. & good, 90-120 lbs.	6.00@7.00	5.00@6.00			
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### Slaughter Cattle, Vealers and Calves:

#### STEERS, choice:

750-900 lbs.	13.25@14.25	12.25@13.75	12.50@14.00	12.25@14.00	12.25@13.50
900-1100 lbs.	13.25@15.00	12.75@14.25	12.75@14.50	12.25@14.25	12.50@14.25
1100-1300 lbs.	13.25@15.00	13.00@14.25	12.75@14.50	12.25@14.25	12.50@14.50
1300-1500 lbs.	13.50@15.50	13.00@14.25	12.75@14.50	12.50@14.25	12.50@14.50

#### STEERS, good:

750-900 lbs.	10.75@13.25	10.25@12.25	10.75@12.75	10.50@12.25	10.25@12.25
900-1100 lbs.	11.00@13.50	10.50@12.75	11.00@12.75	10.50@12.25	10.25@12.50
1100-1300 lbs.	11.00@13.50	10.75@13.00	11.00@12.75	10.50@12.50	10.25@12.50
1300-1500 lbs.	11.00@13.50	10.75@13.00	11.00@12.75	10.50@12.50	10.25@12.50

#### STEERS, medium:

750-1100 lbs.	9.00@11.00	8.50@10.50	9.25@11.00	8.75@10.50	8.25@10.25
1100-1300 lbs.	9.00@11.00	8.75@10.75	9.25@11.00	8.75@10.50	8.25@10.25

#### STEERS, common:

750-1100 lbs.	7.75@9.00	7.50@8.75	8.00@9.25	7.50@8.75	7.25@8.25
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### STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	12.00@13.50	11.50@12.50	11.50@12.75	11.00@12.50	11.00@12.50
Good, 500-700 lbs.	10.25@12.00	9.75@11.50	10.00@11.50	9.50@11.25	9.50@11.00

### HEIFERS:

Choice, 750-900 lbs.	11.75@13.50	11.50@12.50	10.50@12.00	11.00@12.25	10.50@12.00
Good, 750-900 lbs.	10.25@11.75	9.75@11.50	9.75@10.50	9.50@11.00	9.25@10.50
Medium, 500-900 lbs.	8.50@10.25	7.50@9.75	8.25@9.75	8.00@9.50	7.50@9.25
Common, 500-900 lbs.	7.00@8.50	6.50@7.50	7.00@8.25	7.00@8.50	6.50@7.50

### COWS, all weights:

Good	7.75@8.75	7.00@8.00	7.50@8.00	7.50@8.50	7.00@8.00
Medium	6.25@7.75	6.00@7.00	6.25@7.50	6.50@7.50	6.50@7.00
Cutter and common	5.00@6.25	5.00@6.00	5.25@6.25	5.25@6.50	5.00@6.50
Canner	4.00@5.00	4.25@5.00	4.50@5.25	4.25@5.25	4.50@5.00

### BULLS (Ylgs. Excl.), all weights:

Beef, good	7.75@8.25	7.50@7.85	7.35@7.60	7.25@7.75	7.50@7.75
Sausage, good	7.50@8.00	7.40@7.75	7.25@7.50	7.00@7.25	7.00@7.50
Sausage, medium	6.75@7.50	6.50@7.40	6.50@7.25	6.50@7.00	6.50@7.00
Sausage, cutter and com.	6.50@6.75	5.75@6.50	5.75@6.50	5.50@6.50	6.00@6.50

### VEALERS, all weights:

Good and choice	11.50@13.50	12.25@13.50	11.00@12.00	10.50@13.00	11.50@13.50
Common and medium	8.00@11.50	10.00@12.25	8.00@11.00	7.00@10.50	8.50@11.50
Cull	6.00@8.00	5.25@10.00	6.50@8.00	5.50@7.00	6.00@8.50

### CALVES, 400 lbs. down:

Good and choice	8.50@10.00	8.00@9.75	8.50@10.00	8.25@10.50	9.50@10.50
Common and medium	6.00@8.50	6.25@8.00	6.50@8.50	6.50@8.25	7.50@9.50
Cull	5.75@6.00	5.00@6.25	5.50@6.50	5.50@6.50	6.00@7.50

### Slaughter Lambs and Sheep:

#### SPRING LAMBS:

*Good and choice	10.25@10.50	10.00@10.75	9.75@10.00	9.75@10.00	10.00@10.35
*Medium and good	9.40@10.15	8.75@10.00	9.00@9.60	8.50@9.50	9.00@9.75
Common	8.25@9.25	6.75@8.50	7.50@9.00	7.25@8.25	7.25@8.75

#### YEARLING WETHERS (shorn):

Good and choice	8.75@9.40	8.25@9.50	7.75@9.00	8.25@9.00	8.00@9.00
Medium	8.00@8.75	7.00@8.25	6.75@7.75	7.25@8.25	6.50@8.60

#### EWES (shorn):

Good and choice	5.85@6.15	4.25@5.00	4.75@5.90	4.75@5.65	4.50@5.75
Common and medium	3.75@5.35	2.75@4.25	3.00@4.75	3.00@4.75	3.00@4.50

\*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. \*Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## PACIFIC COAST LIVESTOCK

Receipts for 5 days, ended Jan. 17:

	Cattle	Calves	Hogs	Sheep
Los Angeles	3,085	1,968	2,781	129
San Francisco	1,125	45	2,700	2,300
Portland	3,000	270	4,150	2,400

## CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 18,493 cattle, 2,610 calves, 42,543 hogs and 12,563 sheep.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 13, 1941, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 4,974 hogs; Swift & Company, 6,637 hogs; Wilson & Co., 6,534 hogs; Western Packing Co., Inc., 1,760 hogs; Agar Packing Co., 7,711 hogs; Shippers, 12,037 hogs; Others, 50,599 hogs.

Total: 89,448 cattle; 8,644 calves; 75,012 hogs; 29,946 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,885	421	2,602	6,868
Cudahy Pkg. Co.	2,149	207	1,239	5,232
Swift & Company	2,180	387	1,933	4,645
Wilson & Co.	2,348	282	1,349	3,827
Indep. Pkg. Co.	...	...	300	...
Korabum Pkg. Co.	...	...	...	...
Others	4,764	132	2,638	2,756
<b>Total</b>	<b>19,520</b>	<b>1,460</b>	<b>10,061</b>	<b>23,323</b>

### OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	5,195	5,741	5,289
Cudahy Pkg. Co.	3,337	3,520	5,862
Swift & Company	3,187	3,092	3,234
Wilson & Co.	1,321	2,652	1,752
Others	...	9,148	...

Cattle and calves: Maple Pkg. Co., 22; Greater Omaha Pkg. Co., 153; Geo. Hoffmann, 37; Lewis Pkg. Co., 597; Nebraska Beef Co., 673; Omaha Pkg. Co., 169; John Roth, 122; South Omaha Pkg. Co., 146; Lincoln Pkg. Co., 379.

Total: 15,938 cattle and calves; 24,153 hogs and 16,137 sheep.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,061	1,281	3,663	2,818
Swift & Company	3,212	1,573	3,264	2,225
Hunter Pkg. Co.	1,616	95	7,681	188
Hell Pkg. Co.	...	...	2,969	...
Krey Pkg. Co.	...	...	2,976	...
Laclede Pkg. Co.	...	...	3,213	...
Sieloff Pkg. Co.	...	...	1,149	...
Shippers	3,857	2,009	24,410	100
Others	2,715	141	3,558	606
<b>Total</b>	<b>14,261</b>	<b>5,039</b>	<b>57,663</b>	<b>5,937</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,918	165	6,531	16,206
Armour and Company	2,365	193	5,092	7,944
Others	1,609	70	765	...
<b>Total</b>	<b>5,892</b>	<b>428</b>	<b>12,388</b>	<b>24,050</b>

Not including 686 hogs bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,850	85	8,765	4,976
Armour and Company	2,188	33	9,115	5,147
Swift & Company	1,748	60	5,206	2,962
Shippers	3,798	5	6,545	53
Others	227	18	30	...
<b>Total</b>	<b>9,820</b>	<b>201</b>	<b>29,661</b>	<b>13,138</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,461	542	2,758	2,299
Wichita D. B. Co.	15	...	...	...
Dunn-Ostertag	85	...	135	...
Fred. W. Dold & Sons	147	...	497	...
Sunflower Pkg. Co.	44	...	164	...
Keefe Pkg. Co.	3	...	...	...
Others	2,665	...	696	21
<b>Total</b>	<b>4,420</b>	<b>542</b>	<b>4,250</b>	<b>2,320</b>

Not including 546 hogs bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	802	88	2,845	3,720
Swift & Company	510	112	2,966	4,103
Cudahy Pkg. Co.	901	69	2,512	1,482
Others	1,303	205	1,785	2,788
<b>Total</b>	<b>3,216</b>	<b>474</b>	<b>10,108</b>	<b>12,093</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,611	651	3,814	1,001
Wilson & Co.	2,628	816	3,873	968
Others	248	22	800	...
<b>Total</b>	<b>5,487</b>	<b>1,489</b>	<b>8,547</b>	<b>1,969</b>

Not including 7 cattle and 2,879 hogs bought direct.

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,940	2,179	25,116	8,716
Rifkin Pkg. Co.	791	73	...	...
United Pkg. Co.	2,406	257	...	...
Swift & Company	5,666	3,647	34,357	8,500
Cudahy Pkg. Co.	802	1,339	...	1,128
Superior Pkg. Co.	1,265	...	...	...
Others	832	1,741	9,194	5,177
<b>Total</b>	<b>14,702</b>	<b>9,236</b>	<b>68,607</b>	<b>23,581</b>

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,496	1,229	10,018	2,779
Swift & Company	1,968	783	5,265	...
Blue Bonnet Pkg. Co.	240	51	444	...
City Pkg. Co.	82	...	562	...
Rosenthal Pkg. Co.	20	5	66	1
<b>Total</b>	<b>4,796</b>	<b>2,068</b>	<b>17,255</b>	<b>5,318</b>

## INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	2,027	549	14,382	733
Armour and Company	1,083	300	1,818	...
Hilgmeier Bros.	10	...	1,390	...
Stumpf Bros.	...	...	144	...
Stark & Wetzel	156	23	450	...
Wabnitz & Deters	89	44	376	...
Maass Hartman Co.	36	20	...	...
Shippers	2,701	1,292	18,506	8,219
Others	988	166	379	103
<b>Total</b>	<b>7,061</b>	<b>2,394</b>	<b>37,475</b>	<b>9,071</b>

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	21	...	130
E. Kahn's Sons Co.	564	356	2,625	65
Lohrey Packing Co.	2	...	292	...
H. H. Meyer Pkg. Co.	15	...	2,066	...
J. Schlachter	172	87	...	9
J. F. Schroth P. Co.	14	...	2,619	...
J. F. Stegner Co.	432	192	...	...
Others	204	...	2,392	...
<b>Total</b>	<b>1,484</b>	<b>564</b>	<b>851</b>	<b>119</b>

Not including 1,344 cattle, 6,227 hogs and 235 sheep bought direct.

## RECAPITULATION

	Week ended Jan. 13	Prev. week	Cor.
Chicago	39,448	42,164	32,699
Kansas City	16,520	14,787	12,854
Omaha	15,938	17,428	14,420
East St. Louis	14,261	14,062	12,638
St. Joseph	5,892	5,726	6,323
Sioux City	9,820	10,576	7,187
Oklahoma City	5,487	5,170	9,952
Wichita	4,420	4,433	1,675
Denver	3,216	3,995	3,388
St. Paul	14,702	13,490	10,397
Milwaukee	2,887	4,167	2,810
Indianapolis	7,061	7,564	6,754
Cincinnati	8,819	8,477	2,931
Ft. Worth	4,796	5,014	5,514
<b>Total</b>	<b>148,276</b>	<b>152,038</b>	<b>122,512</b>

## HOGS

	Week ended Jan. 13	Prev. week	Cor.
Chicago	75,012	98,126	78,905
Kansas City	10,061	13,625	11,917
Omaha	24,153	27,281	43,896
East St. Louis	57,663	72,512	58,976
St. Joseph	12,388	17,788	17,771
Sioux City	29,661	28,021	42,964
Oklahoma City	8,547	7,783	8,512
Wichita	4,250	4,733	4,253
Denver	10,108	11,205	11,290
St. Paul	68,607	50,101	67,253
Milwaukee	7,788	10,144	10,692
Indianapolis	37,475	49,324	53,040
Cincinnati	17,304	22,736	19,879
Ft. Worth	17,255	15,962	7,475
<b>Total</b>	<b>380,332</b>	<b>429,341</b>	<b>435,843</b>

## SHEEP

	Week ended Jan. 13	Prev. week	Cor.
Chicago	29,946	39,406	37,849
Kansas City	23,323	29,520	24,126
Omaha	16,137	20,713	18,571
East St. Louis	5,937	10,816	6,506
St. Joseph	24,050	21,061	18,581
Sioux City	13,138	15,504	16,025
Oklahoma City	1,969	3,019	3,353
Wichita	12,093	13,757	13,340
Denver	23,581	14,473	17,309
St. Paul	2,136	1,722	1,807
Milwaukee	9,071	10,012	13,387
Indianapolis	1,220	1,436	793
Cincinnati	5,813	5,351	5,236
<b>Total</b>	<b>170,234</b>	<b>191,293</b>	<b>186,933</b>

\*Cattle and calves. †Not including direct.

## STOCKERS AND FEEDERS

Stock and feeder shipments received in Corn Belt states in December:

	Cattle and Calves	Dec. 1940	Dec. 1939
Stockyards	70,090	72,568	...
Direct	19,677	23,740	...
<b>Total, December</b>	<b>89,767</b>	<b>96,308</b>	...
<b>Total, 12 mos.</b>	<b>1,577,313</b>	<b>1,537,165</b>	...

	Sheep and Lambs	Dec. 1940	Dec. 1939
Stockyards	44,083	44,675	...
Direct	65,108	43,433	...
<b>Total, December</b>	<b>109,191</b>	<b>88,108</b>	...
<b>Total, 12 mos.</b>	<b>2,783,762</b>	<b>2,569,270</b>	...

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., Jan. 13	14,590	970	21,533	8,604
Tues., Jan. 14	8,706	1,195	21,829	6,773
Wed., Jan. 15	8,460	400	15,250	2,746
Thurs., Jan. 16	7,074	827	29,480	12,390
Fri., Jan. 17	1,481	358	19,322	5,593
Sat., Jan. 18	100	...	9,500	2,000
<b>*Total this week</b>	<b>41,236</b>	<b>3,639</b>	<b>116,914</b>	<b>37,877</b>
<b>Prev. week</b>	<b>43,660</b>	<b>4,925</b>	<b>140,125</b>	<b>46,556</b>
<b>Year ago</b>	<b>38,827</b>	<b>2,411</b>	<b>136,249</b>	<b>44,079</b>
<b>Two years ago</b>	<b>35,142</b>	<b>5,628</b>	<b>124,380</b>	<b>61,541</b>

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Jan. 13	3,941	12	2,935	8,119
Tues., Jan. 14	2,151	239	8,461	864
Wed., Jan. 15	2,506	24	2,339	...
Thurs., Jan. 16	1,497	88	1,371	2,401
Fri., Jan. 17	494	13	1,596	862
Sat., Jan. 18	100	...	...	...
<b>Total this week</b>	<b>10,089</b>	<b>367</b>	<b>11,902</b>	<b>7,239</b>
<b>Previous week</b>	<b>12,345</b>	<b>823</b>	<b>11,902</b>	<b>11,351</b>
<b>Year ago</b>	<b>8,186</b>	<b>32</b>	<b>13,251</b>	<b>4,891</b>
<b>Two years ago</b>	<b>10,912</b>	<b>505</b>	<b>27,656</b>	<b>15,614</b>

\*Including 493 cattle, 159 calves, 41,211 hogs and 9,591 sheep direct to packers.

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended January 18:

	CATTLE		
	Week Ended Jan. 18	Prev. week	Cor. week, 1940
Chicago <sup>1</sup>	28,095	28,357	25,283
Kansas City	17,998	18,654	14,601
Omaha <sup>2</sup>	15,573	15,361	15,565
East St. Louis	10,604	10,492	10,137
St. Joseph	5,400	5,437	5,959
Sioux City	6,208	7,054	6,649
Wichita <sup>3</sup>	4,962	5,046	2,248
Fort Worth	6,864	6,948	5,514
Philadelphia	2,050	2,068	1,728
Indianapolis	2,128	2,947	1,598
New York & Jersey City	9,883	9,576	8,985
Oklahoma City <sup>4</sup>	6,983	6,815	5,690
Cincinnati	3,890	4,732	3,740
Denver	3,520	4,391	3,085
St. Paul	11,905	10,710	9,979
Milwaukee	3,703	4,077	2,719
Total	140,175	143,094	120,490

<sup>1</sup>Cattle and calves. <sup>2</sup>Not including directs.

	HOGS		
	Week Ended Jan. 18	Prev. week	Cor. week, 1940
Chicago	111,806	139,894	145,496
Kansas City	34,716	45,932	51,297
Omaha	36,189	38,712	67,929
East St. Louis	64,195	68,517	86,459
St. Joseph	12,410	17,979	23,376
Sioux City	29,798	31,837	53,033
Wichita	4,796	5,980	6,728
Fort Worth	17,255	15,962	7,475
Philadelphia	19,129	18,512	20,407
Indianapolis	16,315	19,580	26,464
New York & Jersey City	45,786	42,964	49,442
Oklahoma City	11,426	12,148	9,590
Cincinnati	15,537	21,318	17,101
Denver	10,536	11,246	11,130
St. Paul	69,475	50,101	67,253
Milwaukee	7,788	10,144	10,679
Total	497,156	550,532	653,010

<sup>1</sup>Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
	Week Ended Jan. 18	Prev. week	Cor. week, 1940
Chicago <sup>1</sup>	22,433	26,997	33,554
Kansas City	23,829	29,520	24,126
Omaha	18,640	22,746	21,626
East St. Louis	5,837	9,768	6,506
St. Joseph	24,050	21,251	17,876
Sioux City	14,532	16,405	18,124
Wichita	2,320	4,483	5,050
Fort Worth	5,313	5,381	5,236
Philadelphia	2,796	2,659	2,740
Indianapolis	2,287	2,604	4,613
New York & Jersey City	71,140	62,189	66,273
Oklahoma City	1,969	3,019	3,853
Cincinnati	623	2,139	1,014
Denver	4,491	4,905	8,918
St. Paul	17,276	14,473	17,309
Milwaukee	2,136	1,360	1,806
Total	219,166	229,905	214,498

<sup>1</sup>Not including directs.

## 1940 TRUCK RECEIPTS

Trucks hauled 155,538 more cattle, 41,644 more calves, 338,253 more hogs and 51,160 more sheep, during December, 1940, at 65 markets than during the same month last year. Receipts of hogs by truck at these markets set a record during 1940, and were 4,458,408 head heavier than during 1939.

Truck receipts at these markets for December and the year were:

	DECEMBER AND 1940 MOVEMENT			
	Dec. 1940	Dec. 1939	Year 1940	Year 1939
Cattle	806,413	850,875	9,241,359	8,586,831
Calves	314,148	272,504	4,032,872	3,981,912
Hogs	2,396,201	2,058,083	23,553,285	19,094,877
Sheep	646,712	595,552	7,246,509	6,938,565
Total	4,163,564	3,576,969	44,074,025	38,602,185

## CANADIAN INSPECTED KILL

Canadian inspected slaughter in December, 1940, with comparisons:

	Dec. 1940	Dec. 1939	12 mos. 1940	12 mos. 1939
Cattle	71,374	95,617	889,898	872,574
Calves	31,993	31,071	703,779	679,922
Hogs	661,911	403,794	5,454,930	3,628,369
Sheep	52,705	47,245	763,982	786,274

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

	WESTERN DRESSED MEATS			
		NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending January 18, 1941	8,942	2,697	2,886
	Week previous	8,555	2,956	3,055
	Same week year ago	10,180½	2,623	3,081
COWS, carcass	Week ending January 18, 1941	1,151	1,353	2,922
	Week previous	1,298	1,231	2,626
	Same week year ago	1,140	916	2,343
BULLS, carcass	Week ending January 18, 1941	218	740	185
	Week previous	269	675	150
	Same week year ago	277½	388	20
VEAL, carcass	Week ending January 18, 1941	10,824	995	625
	Week previous	11,872	953	501
	Same week year ago	12,171	961	757
LAMB, carcass	Week ending January 18, 1941	47,614	16,465	19,729
	Week previous	43,045	18,502	20,171
	Same week year ago	46,952	13,941	19,827
MUTTON, carcass	Week ending January 18, 1941	1,035	219	753
	Week previous	886	51	579
	Same week year ago	1,595	377	1,672
PORK CUTS, lbs.	Week ending January 18, 1941	2,775,900	422,525	422,000
	Week previous	2,411,319	524,965	475,259
	Same week year ago	3,284,790	526,828	577,543
BEEF CUTS, lbs.	Week ending January 18, 1941	371,631	...	...
	Week previous	305,976	...	...
	Same week year ago	330,037	...	...

## LOCAL SLAUGHTERS

CATTLE, head	Week ending January 18, 1941	9,883	2,059	...
	Week previous	9,575	2,098	...
	Same week year ago	8,985	1,728	...
CALVES, head	Week ending January 18, 1941	14,869	2,900	...
	Week previous	14,020	2,854	...
	Same week year ago	12,715	2,112	...
HOGS, head	Week ending January 18, 1941	44,920	19,120	...
	Week previous	42,703	18,518	...
	Same week year ago	49,442	20,467	...
SHEEP, head	Week ending January 18, 1941	71,140	2,796	...
	Week previous	62,189	2,659	...
	Same week year ago	66,273	2,740	...

Country dressed product at New York totaled 4,254 veal, 33 hogs and 171 lambs. Previous week 4,325 veal, 6 hogs and 222 lambs.

## CANADIAN LIVESTOCK PRICES

	STEERS		
	Week ended Jan. 16	Last week	Same week 1940
Toronto	\$10.00	\$ 9.60	\$ 7.90
Montreal	9.25	8.50	7.75
Winnipeg	9.00	8.75	7.25
Calgary	8.50	8.25	7.00
Edmonton	8.25	8.00	6.75
Prince Albert	7.50	7.00	6.50
Moose Jaw	8.00	7.75	7.00
Saskatoon	7.75	7.75	7.00
Regina	7.50	6.25	6.75
Vancouver	8.50	8.25	7.25

## VEAL CALVES

Toronto	\$13.50	\$13.00	\$13.00
Montreal	12.50	12.00	12.00
Winnipeg	11.00	10.50	10.50
Calgary	9.50	8.25	8.50
Edmonton	10.00	9.50	9.00
Prince Albert	8.75	7.00	7.00
Moose Jaw	9.00	8.50	8.00
Saskatoon	10.50	10.00	10.00
Regina	10.00	9.00	9.00
Vancouver	8.00	8.50	8.25

## HOG CARCASSES\*

Toronto	\$11.10	\$10.90	\$12.25
Montreal	11.25	11.35	12.40
Winnipeg	10.45	10.45	11.45
Calgary	9.85	9.75	11.15
Edmonton	10.00	10.00	11.05
Prince Albert	9.00	9.00	11.05
Moose Jaw	9.75	9.75	11.05
Saskatoon	9.75	9.75	11.05
Regina	9.90	9.90	11.05
Vancouver	10.75	10.75	11.05

\*Official Canadian hog grades are now on carcass basis, quotations from BI Grade. Grade A, \$1.00 premium.

## GOOD LAMBS

Toronto	\$11.50	\$11.50	\$10.75
Montreal	9.00	9.00	10.00
Winnipeg	9.50	9.50	9.25
Calgary	9.25	9.00	8.85
Edmonton	9.25	9.25	9.00
Prince Albert	8.00	8.00	8.00
Moose Jaw	8.50	8.50	8.25
Saskatoon	8.25	8.50	8.50
Regina	8.25	8.50	8.50
Vancouver	8.25	8.50	8.50

## WEEKLY INSPECTED KILL

Hog slaughter for the week ended January 17, 1941, totaled 709,781 head, which was 116,794 head below the volume for the previous week and 234,158 head below the same week in 1940. The preceding week's total was 826,575 head and 943,939 head were slaughtered during the like week in January, 1940.

Number of animals processed in 27 centers for the week ended with January 17, with comparisons:

	Cattle	Calves	Hogs	Sheep
New York Area <sup>1</sup>	9,883	14,869	45,786	71,196
Phila. & Balt.	3,540	1,385	35,623	1,090
Ohio-Indiana	...	...	...	...
Group <sup>2</sup>	9,817	3,203	45,680	7,682
Chicago <sup>3</sup>	31,977	4,541	111,806	47,881
St. Louis Area <sup>4</sup>	12,368	6,239	64,195	8,474
Kansas City	13,416	3,239	34,716	26,361
Southwest Group <sup>5</sup>	16,455	5,579	42,526	32,996
Omaha	15,752	744	36,199	23,444
Sioux City	6,650	153	29,798	17,845
St. Paul-Wisc.	...	...	...	...
Group <sup>6</sup>	21,413	24,261	101,616	25,803
Interior Iowa & So. Minn. <sup>7</sup>	15,473	5,502	161,836	52,442
Total	156,774	69,708	709,781	315,820

Total prev. week 159,418 73,633 826,575 311,034  
Total last year 197,864 58,576 943,939 302,042

<sup>1</sup>Includes New York City, Newark, and Jersey City. <sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. <sup>3</sup>Includes Elburn, Ill. <sup>4</sup>Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. <sup>5</sup>Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. <sup>6</sup>Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. <sup>7</sup>Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.



## Personalities and Events

(Continued from page 19.)

early this month. The plant is owned by his brother, Floyd Yaakey. The latter's sons will be associated with Mr. Yaakey in operation of the plant.

M. G. Armentrout, general advertising manager, Aluminum Cooking Utensil Co., and T. H. Gibson of the company visited the offices of THE NATIONAL PROVISIONER while in Chicago this week.

A 370-lb. bologna was the center of attraction at a recent meeting of Swift & Company sales representatives from Utah and Idaho at the Hotel Utah, Salt Lake City. C. M. Buck, manager at Salt Lake, S. A. Middaugh, Denver plant manager, and L. C. Troyer, district sales executive, were among those present.

Roger Sprague, executive of the Baker Ice Machine Co., Omaha, was a Chicago visitor during the week.

Three hundred pigs perished in a disastrous fire which destroyed the Colburn Farms' slaughterhouse, Franklin, N. Y., late last month. The estimated loss was approximately \$20,000, including the plant, equipment and a large quantity of meat. Origin of the blaze was unknown.

Capitol Packing Co., Denver, Colo., has completed a new truck dock which provides covered parking facilities for trucks while loading or unloading at the plant. The new facilities also provide office space overlooking the dock, facilitating truck service and checking.

Merrill Parkin is the new general manager of the Salt Lake City, Utah, Union Stock Yards. He succeeds the late J. H. Manderfield, who died last September. Mr. Parkin entered the employ

of the stockyards company in 1923, and has held almost every position connected with the receiving, shipping and marketing of meat animals.

More than 50 representatives of Agar Packing & Provision Co., Chicago, attended the annual two-day sales conference held by the company on January 17 and 18. Under the direction of Karl Symons, director of sales, and Earl Veneman, sales manager, the men reviewed progress made during 1940, reported to have been one of the best years in the company's history, and discussed policies and product developments. Following a dinner in the Balinese room, Blackstone hotel, the Agar men attended the current stage hit, "Life With Father."

Philip R. O'Brien, unopposed, was elected president of the Chicago Board of Trade at the annual election on January 13. Other officers include Peter B. Carey, first vice president, and Harvey S. Austrian, second vice president.

The Eastern Melters Association, Inc. will hold its tenth anniversary dinner on February 27 at the Hotel New Yorker. The association makes its headquarters at 142 Logan ave., Jersey City, N. J. Louis Sattenspiel is chairman of the dinner committee.

Word was recently received of the death of H. L. Albers, president of H. L. Albers Co., Baltimore, Md., brokers and distributors of packinghouse products, tallow, inedible oils, vegetable oils and other items.

A state charter has been granted to the newly organized Empire Food Products Co., Inc., 218 Callowhill st., Philadelphia. Incorporators of the firm, which is capitalized at \$25,000 and will manufacture, smoke and process meats

and meat products, include Benjamin Selig and Samuel L. Zitin, all of Philadelphia.

Ready Foods Co., Inc., which has plants in Chicago, Jersey City and Cleveland and produces canned dog food mixtures and biscuits under the Hi-Life brand, is establishing a new branch at Memphis, Tenn. A two-story building leased by the company will be reconditioned and machinery installed. Production is tentatively scheduled to begin in about a month.

Nebraska's highest-paid women wage earners, judged by hourly earnings, are those employed in the meat packing industry, according to a recent bulletin issued by the United States Department of Labor. The survey on which the report is based was made in 1938 at the request of the state commissioner of labor and the Nebraska League of Women Voters.

The state of Texas has a splendid opportunity to strengthen its position as an important factor in the nation's livestock and meat packing industry, provided that Texans learn to finish up their livestock, said R. M. Owrthwaite, general manager of the Topeka plant of John Morrell & Co., at a recent sales meeting in Dallas. He praised the breeder-feeder movement as a step in the right direction.

## Neuhoff Sponsors Unique Sale of Show Carcasses

Neuhoff Packing Co. of Nashville, Tenn., put the emphasis on practicality—a consideration often overlooked—in holding a sale of the 4-H Club calves it had purchased at the recent Nashville Fat Cattle Show.

Neuhoff bought 75 of these calves at the show sale. After slaughter, the carcasses were hung in a large cooler and each was tagged with the name and address of the 4-H Club member or the Future Farmer of America member who had exhibited it, the net weight, the carcass grade and the cost of the carcass on the hook.

County agents, agricultural teachers, 4-H Club members, Future Farmers of America and local and out-of-town meat dealers were invited to attend the dressed carcass show and sale. It was announced at the sale that the carcasses were to be auctioned off to the meat retailers attending, with the bids starting at the actual cost on the hook. Any amount over the cost was given to the boy or girl who fed the calf.

While only 15 carcasses were sold in this manner, and \$45 distributed among the feeders, the Neuhoff Packing Co. believes the sale was a worthwhile feature in emphasizing the real aim of feeding—to produce beef which suits consumer demand and can be handled and sold profitably by the packer and meat dealer. It was felt by the sale's sponsors that boy and girl feeders too frequently aim at profits and premiums and do not give proper attention to packers' and dealers' requirements.



### NEUHOFF STAGES EDUCATIONAL CARCASS SALE

Using the carcasses of 4-H Club and Junior Farmer calves bought at the Nashville Fat Cattle Show, Neuhoff Packing Co., Nashville, Tenn., recently held a carcass sale at which the base price was the cost of the beef on the hoof; the difference between this cost and the highest bid was given to the boy or girl who fed the animal. Packers, meat dealers, 4-H members and agriculture teachers attended. The sale showed the audience what values meat packers and dealers look for in the beef they buy—values which are sometimes lacking in show stock.

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**SALESMANAGER** desires connection with good reliable packing company. 16 years experience. Capable of handling sales personnel and promotion. References. Employed but available for interview. Box W-147, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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## Personal

### Do You Know His Location?

Anyone knowing where Mr. Francis Herbert McFarland, formerly of Fried & Reinman Packing Co., Pittsburgh, Penna., can be located, please report to P.O. Box 1, Ingomar, Penna.

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Located in San Jose, Calif., Complete Packing Plant, Slaughtering and Reduction Plant. Feed 1500 head of cattle. S. P. and W. P. spur tracks, own Water Plant, 15 acres. Baumgarten Bros., 530 Clay St., San Francisco, Calif.

**THIS SPACE** offers you a chance to present your story to the Meat Packing Industry—you may want to dispose of your plant or you may want to make connections with a new partner for investment purposes, in any case you may do this cheaply and quickly here. THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Equipment for Sale

### Good Used Equipment

1—Southwark 500-ton vert. Hyd. Rendering Press.  
1—Meakin horizontal continuous Cracking Press.  
1—Allbright-Neil 4x9' Lard Cooling Rolls.  
1—Enterprise No. 106 Grinder, belt drive.  
1—Bander Meat Grinder, 8" plate, pulley drive.  
10—Dopp and Aluminum Kettles.  
2—Ball & Jewell No. 2 Rendering Grinders, m.d.  
5—8'x19' Revolving Percolators, or Degreasers.  
1000 Feet Drag or Scraper Conveyor.  
5—Bartlett & Snow Tankage Dryers.  
5—Ice Breakers and Crushers.  
2—Brecht 200-lb. Stuffers, without tubes.  
5—Mixers and Filter Presses.  
1—Hand operated Fat Cutter.  
10—Hammermills, Crushers, Grinders, Pulverizers.  
**Power Plant Equipment.**  
Ask for New "Fall, 1940, Consolidated News" listing our large stock. Send us your inquiries—we desire to serve you. What have you for sale? We buy from a single item to a complete plant.  
**CONSOLIDATED PRODUCTS CO., INC.**  
14-19 Park Row, New York City, N. Y.

### Bliss Stitching Machines

Six Double Stitchers Model D-2 and Six Single Stitchers Model JF. Wire size .100 x .020. All these machines are in good operating condition. For full particulars, write THE OHIO MATCH COMPANY, Wadsworth, Ohio.

**FOR SALE—#43B-Silent Cutter, #38 B-Silent Cutter, #32B-Silent-Cutter, 500 lb. Stuffer, 400 lb. Stuffer, 250 lb. Stuffer, 1,000 lb. Mixer. Thoroughly overhauled and Guaranteed like new. Box W-138, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.**

## Equipment Wanted

### Packing Equipment Wanted

Wanted for user 2—50 and 100 lb. Silent Cutters 2—50 and 100 lb. Stuffers; 2—100 and 200 lb. Mixers; 3—Grinders; Filter Press. Lard Cooling Roll. No dealers. W-718, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### For Quick Results

Is a piece of extra machinery or equipment taking up valuable space in your plant? If so, an advertisement in this space will bring you results quickly and economically. For information write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

### Shop Here

An advertisement placed in this space will bring you that piece of equipment or machinery you are in need of. Write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago.

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# SELL or BUY • LOCATE a JOB • FILL an OPENING

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the Classified Columns of*

## THE NATIONAL PROVISIONER

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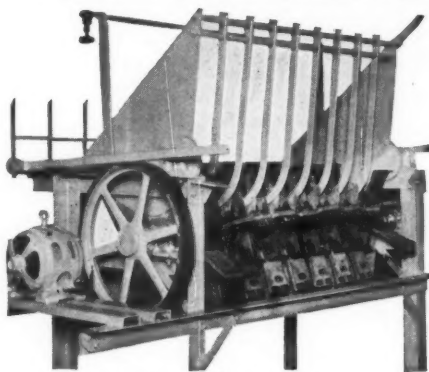
The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

*While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index*

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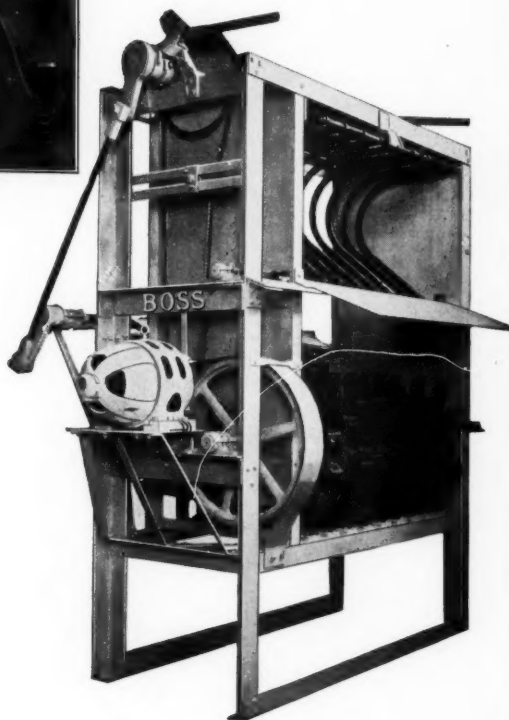


**"BOSS" TWO-WAY JUMBO Dehairer**



**"BABY BOSS" Dehairer**

From the "BABY BOSS" to the  
"BOSS" TWO-WAY JUMBO  
Dehairer the user is assured



**"BOSS" GRATE Dehairer**

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*Mfrs. "BOSS" Machines for Killing,  
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MAIL ADDRESS:  
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During the year 1940 the demand for "BOSS" Dehairers showed an appreciable increase. There were 35 complete units sold.

Included in this number are five "BOSS" Two-Way Jumbo Dehairers installed in various large plants thruout the country. These should really be counted as ten machines.

One "BOSS" Super U Dehairer, 13 "BOSS" Grate Dehairers and 16 "BABY BOSS" Dehairers were furnished to medium and small plants.



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*Superclear*

(A superior jellied meat gelatin)

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